

Crunchy vegetable salad, chive deviled eggs |

Recipe for 4 servings



Description

A creamy and crunchy blanched vegetable salad served with home-made mayonnaise deviled eggs.

Note

This kind of dish loves variety; feel free to put any vegetables that you like.

Ingredients

Vegetables

- 150 Gr Carrot
- 150 Gr Potatoes
- 150 Gr Frozen sweet peas
- 150 Gr Turnip
- 150 Gr Green beans
- 4 Sprig(s) Parsley
- 2 Sprig(s) Tarragon

- Salt and pepper

Eggs

- 4 Unit(s) Egg
- 1 Tbsp White vinegar
- 10 Sprig(s) Chives

- Salt and pepper

Mayonnaise

- 1 Unit(s) Egg yolk
- 15 Ml Lemon juice
- 125 Ml Vegetable oil
- 15 Ml Dijon mustard

- Salt and pepper

Preparation

- Preparation time **45 mins**

Preparation

Clean, peel and cut all of the vegetables into cubes (about the size of a pea).

Cook the carrot and turnips together in salted water. Add the peas and beans when there is

approximately 3 minutes left of cooking time. Cook the potatoes in a separate pot.

Finely chop the parsley.

Boil the eggs in water with vinegar for 10 minutes, then cool down.

Mayonnaise

In a mixing bowl, whip together the egg yolks and mustard. Slowly incorporate the vegetable oil while constantly whisking until you reach a creamy, rich texture. Add the lemon juice and season to finish.

Seasoning

Put all of the blanched and cooled down vegetables together in a large mixing bowl. Add the mayonnaise and season to taste.

Peel the eggs and cut them in half. Remove the yolks making sure not to break the whites. Mix the yolks with chives, mayonnaise and season to taste, then stuff the mix back into the egg whites.

Bon appétit!