

Edamame, virgin sauce with roasted pine nuts, mimosa eggs

Recipe for 12 Tapas



Description

An edamame citrus salad topped with a deviled egg with virgin sauce.

Note

Make sure you always put your greens in a cold ice bath, to preserve the chlorophyll.

Ingredients

Edamame

- 600 Ml Edamame (soybeans)
- 1 Zest Lemon
- 1 Pinch(es) Sea salt flakes
- 2 Turn(s) Fresh ground black pepper

Virgin sauce

- 35 Gr Pine nuts
- 0.50 Box(es) Cherry tomatoes
- 1 Unit(s) Chopped garlic
- 0.50 Bunch(es) Parsley
- 1 Unit(s) Lemon juice
- 100 Ml Olive oil

Deviled eggs

- 6 Unit(s) Egg
- 2 Tbsp Hellmann's mayonnaise
- 1 Pinch(es) Salt
- 3 Turn(s) Fresh ground black pepper
- 6 Sprig(s) Chives

Preparation

- Preparation time **45 mins**

Preparation

Cut the cherry tomatoes in quarters.

Chop the garlic and the parsley.

Roast the pine nuts in a pan, top with olive oil and infuse.

Chop the chives,
Wash and zest the lemon.

Edamame

In a saucepot, bring salted water to a boil. Add the edamame and cook for 8 minutes. Strain them and put it in a ice bath, strain again then add the zests and season.

Virgin sauce

In a mixing bowl, mix the cherry tomatoes, garlic, pine nuts, chopped parsley, olive oil and lemon juice. Reserve and season at the last minute.

Deviled eggs

In a saucepot, bring water to a boil. Add the eggs and cook them for 10 minutes. Cool them off in cold water and peel under running cold water or in a bowl of water. Cut the the eggs in half and gently remove the egg yolk without damaging the white. Put the yolks in a bowl, add the mayo, the chives and season. Mix gently and transfer to a piping bag. Pipe the mix back into the white half of the egg.

Bon appétit!