

# Mimosa eggs |

## Recipe for 12 tapas

### Description

A classic french preparation, simple, refined and delicious! A must have in your recipe repertoire.

### Note

You can always cook the eggs for 2 extra minutes to be sure that they are completely cooked through.

Make a nice flat cut on the bottom of each half egg white so they don't slide around too much.

### Ingredients

#### Oeufs Mimosa

- 12 Unit(s) Egg
- 1 Tbsp White vinegar
- 12 Sprig(s) Chives
- 1 Unit(s) Egg yolk
- 15 Ml Lemon juice
- 125 Ml Vegetable oil
- 15 Ml Dijon mustard
  
- Salt and pepper
- Olive oil

#### Bread

- 8 Thin slice(s) Baguette
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **410 F°**

#### Preparation

Boil the eggs in water with vinegar for 10 minutes.

Finely slice the chives.

#### Mayonnaise et Mimosa

### Mayonnaise

In a mixing bowl, combine the egg yolk and mustard. Slowly drizzle the oil while continuously whisking until you reach a creamy consistency. Add the lemon juice and season to taste with salt and pepper.

### Mimosa

Peel the eggs and cut them in half lengthwise. Remove the yolks making sure to not break the whites. Season the yolks with mayonnaise and the chives, mix until creamy.

#### Plating

With a spoon or the help of a pastry bag, fill the white halves with the yolk mixture.  
Make a nice ball or rosace.

### Bread

Cut thick slices of baguette and place on a baking sheet. Drizzle with olive oil and season with salt and pepper.

Place the baking tray in the oven for about 6 minutes. Keep an eye on the slices to ensure a nice golden color.

**Bon appétit!**