

A simple appy and totally out of fashion, I love devilled eggs. Especially when you have the luxury of adding truffle. These are still delicious if you don't have access to truffles, simply omit them altogether, add a little truffle oil or sprinkle with truffle salt if you have some.

### Truffled Devilled Eggs

#### Ingredients

1 dozen hard-cooked eggs

#### Filling

2 tablespoons mayonnaise

2 tablespoons sour cream or crème fraîche

1 tsp grated truffle

1/4 teaspoon salt

#### Topping

Shaved parmesan

Finely sliced chives



#### Preparation:

Hard-boil the eggs; cool, peel, and halve them and carefully remove the yolks. Reserve the whites.

If you have a ricer, run the yolks through first to make the yolks very smooth, if not, crush with a fork until you have a very fine texture. Then combine the egg yolks, mayonnaise, sour cream, salt in a medium bowl until the ingredients are evenly and smoothly incorporated. Add the shaved truffle and mix throughout. Place the filling in a piping bag or a resealable plastic bag.

Cut off the tip and evenly pipe the yolk mixture into the reserved egg white halves. Top with a shaving of parmesan cheese, chives and truffle salt if desired.

