

Less than 30 minutes

Serves 6

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Ingredients:

- ½ cup (125ml) mayonnaise
- 2 tsp (10ml) curry powder
- Salt and milled pepper
- 6 hard-boiled eggs, sliced
- 1 loaf ciabatta
- 3 Tbsp (45ml) butter
- 100g cheddar, sliced
- 1 tomato, thinly sliced
- ½ red onion, sliced
- 1 head baby gem lettuce, shredded

Method

COOK'S NOTE

Make individual sandwiches with Portuguese rolls.

1. Combine mayonnaise and curry powder. Season.
2. Gently fold through eggs (taking care not to break them up too much.)
3. Slice the top layer off the ciabatta to create a 'lid'.
4. Hollow out the centre, leaving a 1-2cm crust all round.
5. Butter the inside of the ciabatta, add cheese and spoon in egg mayo.
6. Top with tomato, red onion and lettuce. Season.
7. Place 'lid' back on top.

8. Wrap loaf with clingfilm, foil or wax paper and chill until ready to serve.