

30 minutes (+ infusing time)

Makes 16

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Ingredients:

Pickle:

- 3 beetroots, peeled and halved
 - 3 cups (750ml) white wine vinegar
 - 2 cups (500ml) water
 - ¼ cup (60ml) white sugar
 - 2 onions, sliced
 - Few sprigs fresh parsley
 - 3 black peppercorns
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- 8 eggs, boiled for about 8 minutes
 - ⅓ cup (80ml) mayonnaise
 - 1 Tbsp (15ml) Dijon mustard
 - 1 tsp (5ml) chopped fresh chives or parsley
 - Pinch chilli flakes
 - Salt and milled pepper
 - 2 Tbsp (30ml) basil pesto (optional)
 - Crispy bacon or chorizo, for serving
 - Cayenne pepper or paprika, for serving

Method

1. Bring pickle ingredients to a boil, then simmer for 15 minutes, or until beetroot is cooked through.
2. Cool completely.
3. Crack eggshells if you're wanting to create a marbled effect, or remove shells.
4. Place eggs in a bowl and pour over beetroot liquid.

5. Pickle for at least 2-3 hours, giving it an occasional stir.
6. Remove from liquid, peel off any shells and halve eggs using a sharp knife.
7. Scoop yolks into a bowl and add mayonnaise, mustard, chives and chilli. Season well.
8. Stir through pesto, if you like, to create a green filling.
9. Spoon into hollowed-out (pink) egg whites.
10. Serve on a platter with chorizo or bacon and a pinch of cayenne or paprika.

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