

Devilled eggs

Ingredients	Equipment
<ul style="list-style-type: none">• 12 eggs• 2/3 cup whole-egg mayonnaise• curry powder, to taste• 2 tablespoons each of finely chopped chives and parsley	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• Teaspoons• forks
<ol style="list-style-type: none">1. Place eggs in medium saucepan of cold water; bring to a boil, stirring occasionally to keep yolks in centre of eggs. Allow to boil 7-10 minutes. Rinse under running water to cool; peel when cold.2. Halve eggs and scoop yolks into a small bowl. Mash yolks with mayonnaise, curry powder and a little salt.3. Stir in herbs.4. Spoon or pipe yolk mixture back into holes in egg whites. Sprinkle with extra herbs if desired. 	