

EGG SALAD SERVED ON BABY COS LETTUCE LEAVES

- 12 free range eggs
- 1 tbsp vinegar
- 6 spring onions
- 1 cup mayonnaise
- 1 tbsp mustard
- 1 tbsp white balsamic vinegar
- salt and pepper
- 3 baby cos lettuce

1. Place eggs into a sauce pan and fill pan with cold water to cover eggs.
2. Place vinegar into saucepan. (This will help stop eggs cracking.)
3. Place on medium heat and bring to boil, then turn down and simmer for 6 mins. (Until hard boiled.)
4. Pour out boiling water then fill with cold water.
5. Let eggs sit in cold water for a 2 mins, then refill with cold water again until eggs feel cold.
6. Shell eggs then rinse to ensure there is no shell left on eggs.
7. Chop eggs into 1cm ish cubes and place into a large bowl.
8. Peel and finely chop spring onions and add to bowl.
9. In a small bowl mix mayonnaise, mustard, white balsamic and salt and pepper.
10. Mix gently through the egg mixture.
11. Wash and separate lettuce leaves.
12. Half fill each leaf with some of the egg salad.
13. Neatly arrange onto a large serving platter and chill in fridge until ready to serve.