



Recipe from: [My Catholic Tradition](#)

Eggs Mimosa

If you want to prepare the mimosa garnish in advance keep it in the refrigerator. Do not combine the egg white and yolk at this stage, but store in separate, airtight containers. Grated egg yolk can also be used as a garnish for a variety of other savory dishes, such as sauces, soups and rice dishes.

MAKES TWENTY

Ingredients

- 12 eggs, hard-boiled and peeled
- 2 ripe avocados, halved and stoned (pitted)
- 1 garlic clove, crushed
- 1 tbsp olive oil

Reserve two of the hard-boiled eggs and halve the remainder.

Carefully remove the yolks with a teaspoon and blend them with the avocados, garlic and oil, adding freshly ground black pepper and salt to taste.

Spoon or pipe the mixture into the halved egg whites using a piping (pastry) bag with a pipe star nozzle.

Sieve the remaining egg whites and sprinkle over the filled eggs.

Sieve the yolks and arrange on top.

Arrange the filled egg halves on a serving platter.

Serve garnished with black pepper and basil leaves.