Mimosa-style eggs with diced aubergine





6 people | 10 min preparation time | 10 min cooking time

All ingredients

2 glasses of 105g la belle-iloise diced aubergine and cod
6 eggs
12 red cherry tomatoes
12 yellow cherry tomatoes
6 small handfuls of mesclun salad
2 pinches of chopped dill (or chopped coriander)
1 pot Greek yoghurt
Olive oil and and red wine vinegar dressing
Pepper

Steps

1- Hard boil the eggs, and then cool them
2- Make the sauce by mixing the yoghurt with the herbs and some good quality freshly ground pepper, keep chilled
3- Prepare each plate with a handful of dressed salad, 2 red tomatoes and 2 yellow tomatoes cut in half and arranged harmoniously
4- Remove the shells from the eggs and cut them in half
5- Take out the yolks and set them aside
6- Fill each ½ egg with the diced aubergine and place them in the centre of the plate.
7- Put a little sauce on each egg and serve the rest in a ramekin
8- Press the yolks through a sieve and then sprinkle over the top of each plate