

Eggs with **Sao Tomé sardines**, mimosa style



4 people

5 min preparation time

9 min cooking time

All ingredients

- 1 tin of 115g** la belle-iloise Sardines with Sao Tomé Pepper
- 8** eggs
- 2** tablespoons mayonnaise
- 1 half** lime
- A few sprigs of** coriander and dill
- A few** micro-pods for decoration
- Salt and pepper
- 1** red onion
- 2 tablespoons** white vinegar
- 2 tablespoons** sugar

Steps

- 1- Boil the eggs for 9 minutes
- 2- Cool them, shell them, cut them in 2 and remove the yolk
- 3- Prepare the pickles: peel the red onion, chop finely and mix with sugar, vinegar and 15 cl boiling water
- 4- In a salad bowl, mix the Sardines Sao Tomé with the mayonnaise and egg yolks
- 5- Add the lime juice and chopped herbs. Season with salt and pepper
- 6- Stuff $\frac{1}{2}$ egg white shells with the mixture
- 7- Sprinkle with chopped herbs, sprouts and red onion pickles
- 8- Keep chilled until serving