

Smoked Dijon Red Beet Infused Deviled Eggs

Chef Steven Ferneding

Ingredients:

Beet Solution:

12 Cage-Free Eggs
1 Large Beet- Peeled
1 cup of Apple Cider Vinegar
3 cups of water
3 tablespoons of Caster Sugar
1 tablespoon of Sea Salt
2 teaspoons Black Peppercorns - Crushed
1 teaspoon Caraway Seeds

Filling:

3 tablespoons Smoked Dijon Mustard
1 cup Vegan Mayonnaise (or olive oil mayonnaise)
2 teaspoons Kampot Black Peppercorns - Crushed
2 teaspoons Hickory Smoked Salt
2 tablespoons fresh dill - Minced

Garnish:

1 teaspoon Caraway Seeds - Toasted
2 tablespoons fresh Chives - Minced
2 teaspoons Black Peppercorns - Crushed
2 teaspoons Hickory Smoked Salt
2 teaspoons fresh dill - Minced
1 tablespoon of truffle oil.

Let's Cook!

Step 1:

In a medium pot, add peeled beet, vinegar, water, sugar, caraway seeds, salt, and pepper. Bring to a boil. Remove from heat and allow the mixture to cool.

Step 2:

Meanwhile, in a large pot, add eggs one at a time, bring water to boil, and cook eggs for 12 minutes. Strain eggs and run cold water over eggs for 5 minutes or until cool. Remove shells and place in cooled beet solution. Place in the refrigerator for 4 hours- overnight. (The longer the time spent in the solution will determine the strength of color in the eggs).

Step 3:

Remove eggs from solution and quickly rinse egg under cold water and pat dry with a paper towel. Slice eggs lengthwise and remove yolk. Using a fine-mesh strainer and a spoon, smash eggs down by pressing yolks through into a bowl.

Step 4:

Into the egg yolk mixture, stir in the smoked dijon mustard, vegan mayonnaise, black peppercorns, hickory smoked salt, and dill.

Assembly:

Using a piping bag or spoon, fill eggs with egg yolk mixture. Garnish with caraway seeds, black peppercorns, Hickory smoked salt, chives, and dill.

Enjoy and Happy Cooking!
~Chef Steven Ferneding