

Smoked Salmon Deviled Eggs with Red Caviar

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Deviled eggs, chives and wild salmon



Step 4—mix in the salmon and chives

Enjoy this twist on a classic by adding your favourite smoked Pacific salmon! This recipe uses smoked wild sockeye salmon for the filling and pink salmon caviar as a garnish. The saltiness from the salmon and caviar pair well with the creamy yolk filling, and if desired, a sprig of dill or cornichon pickles on the side can enhance the delicate flavours. This finger food is a perfect hors d'oeuvre for a special occasion, and is so simple to make.

Ingredients

8	Extra-large eggs
3 tbs	Chopped fresh chives, plus more for garnish
2 oz	Red caviar (salmon roe)
4 oz	Smoked wild salmon, minced
1 tsp	Dijon mustard
½ cup	Mayonnaise
3–4	Small cornichon pickles or spring of dill (optional)
~	Salt and pepper to taste

Method

1. In a large pot, arrange the eggs in a single layer and add enough cold water to fully cover them. Slowly bring to a boil over medium heat. Boil for

5–8 minutes, then strain and fill the pot with ice-cold water and allow the eggs to cool.

2. Once eggs have cooled, peel the shells and slice eggs in half lengthwise. Carefully remove the yolks and place into a medium mixing bowl. Arrange the eggs cut side up on a serving platter in a single layer. Sprinkle the eggs with a pinch of salt and refrigerate while you make the yolk mixture.
3. In the medium mixing bowl, add the mayo and mustard to the yolks. Mix well with a fork until an even consistency is achieved.
4. Gently add the minced salmon and chives, mix until combined.
5. Season the yolk mixture with salt and pepper to taste.
6. Carefully spoon the yolk mixture into the eggs. Cover loosely and refrigerate for at least 30 minutes to allow the flavours to blend.
7. Add a sprig of dill or cornichon pickles on the side, and garnish with a dollop of red caviar and chopped chives before serving.
8. Enjoy!