



Deviled egg

Ingredients

- 4 eggs
- Mayonnaise
- Curry powder
- Mustard
- Raisins
- Carrot

Tools

- Piping bag
- Salt
- Pepper

Instructions

Hard boil 4 eggs and shock them in cold water. Peel the eggs and cut them in half with a zigzag motion. The cutting may be difficult, so ask your dad or mom to help you with this. Remove the egg yolk from the eggs with a teaspoon. Mash the egg yolk in a bowl and add some mayonnaise, curry powder, mustard, pepper and salt.

Put egg yolk mixture in a piping bag and fill the lower halves of the eggs. Now you can put the top on the eggs. You can decorate the chicks with making eyes from raisins and beaks from the carrot.

