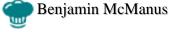


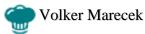
Egg sandwich





0 made it | 0 reviews





- Sub Category Name Food Savory
- Recipe Source Name Real High Tea Australia Volume 2

Ingredients

Egg sandwich

• 200g egg yolk

Egg white spread

- 1/4 cup soft butter
- 1 tbsp chives, finely chopped
- 1 tsp lemon juice
- 8 hard-boiled eggs white
- 20g anchovies, drained and mashed
- 1 tsp onion, minced
- 1/4 tsp dry mustard
- 1/4 cup salad dressing of your choice

Methods and Directions

Egg sandwich

- Make sleeve measuring 2.5cm by 30.5cm.
- Pipe yolks into sleeves and tie tops of sleeves tightly to make tube shapes.



- Clip tubes to the edge of the bath.
- Cook in 69°C in a sous vide machine for 1 hour.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/08/2025

2/2