

Supercharged Egg Mayo



Serves 3 Prep 22 mins

Cooking 8 mins

Easy

Ingredients

4 eggs
38g pickled silverskin onions, finely chopped
38g cornichons, finely chopped
1/2 shallot, finely chopped
A sprinkle of white pepper
3 pickled walnuts, thinly sliced
6 large white bloomer slices
1 punnet salad cress
1 packet crisps

Mayo

1 egg yolk
1 tsp English mustard
75 ml sunflower oil
50ml walnut oil
1 tbsp juice from the pickle jar

or use readymade mayonnaise

1. Put the eggs into a pan of simmering water, cook for 8 minutes then drain and run under cold water until completely cold. Peel and cut into large pieces.
2. For the mayo, put the egg yolk, mustard and a little seasoning into a small blender and whizz briefly. Whizz again and very slowly drizzle in the sunflower and walnut oils until emulsified. Stir through the liquid from the pickled onion jar to loosen. If you don't have a small blender, this is also made easily in a bowl using an electric whisk. Pour the mayonnaise into a bowl and stir through the pickled onions, cornichons, shallot and ground white pepper. Very gently fold in the chopped boiled egg until just combined.
3. Put a layer of the thinly sliced pickled walnuts onto the bottom slices of bread, top with the egg mayo, cress and crisps, and finish with the top slices.