

Honey Mustard Egg Salad Sliders

Prep: 10 min

Cooking: 10 min

Serves: 8

Makes: 8



Ingredients

- 6 extra-large eggs, approx. 59g each
- 3 tablespoons wholegrain mustard
- 3 teaspoons honey
- 1 teaspoon white wine vinegar
- Salt to taste
- 2 tablespoons chopped fresh tarragon or chives
- 8 brioche sliders
- 2 tablespoons aioli
- Mini cos lettuce, separated and trimmed
- Herbs to garnish, optional
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Method

1. Grease a shallow baking dish, 4-cup capacity, that fits inside a large deep pan with a lid. Crack eggs into baking dish so that eggs are in a single layer. Place inside pan. Fill pan with enough water to come 1cm up the sides.
2. Cover with lid and cook over medium-high heat for 6-7 minutes. Turn off heat and let stand for 2-3 minutes with the lid on.
3. Transfer eggs to a chopping board. Coarsely chop with a sharp knife. Transfer to a bowl. Stir through mustard, honey, vinegar, salt and tarragon. Mix well.
4. Warm brioche sliders in a low oven at 160°C for 10 minutes. Split in half and spread bases with aioli. Top with lettuce leaf. Spoon over egg salad and sprinkle over herbs. Secure lid with a toothpick. Serve immediately.