

Stuffed Eggs with Crème Fraîche and Smoked Trout

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You will rarely have trouble peeling boiled eggs if you follow this method. Be sure the eggs are at room temperature or they may crack when added to the boiling water.

- 4 large eggs, at room temperature
- 2 tablespoons crème fraîche
- Scant 2 teaspoons Dijon mustard
- ¼ to ½ teaspoon prepared horseradish
- Sea salt
- Smoked trout
- Fresh dill
- Baby arugula

Put enough water in a small saucepan to cover the eggs by about 1 inch. Bring the water to a boil over high heat. Reduce the heat so the water just simmers—if it's boiling too vigorously, the eggs may crack. With a slotted spoon, lower the eggs one at a time into the simmering water. Adjust the heat so the water continues to simmer gently and cook for 9 minutes.



Transfer the eggs to a bowl of ice water. Let cool, then drain and peel. Cut in half lengthwise and carefully scrape the yolks into a small bowl. Add the crème fraîche, mustard and horseradish. Mix with a spoon, using the back of the spoon to smash any lumps in the yolks. Work it until the filling is completely smooth. (Don't be tempted to use a food processor; the mixture could break.) Season with salt.

Spoon the filling into the egg halves. (You can use a pastry bag fitted with a star tip for a more formal look.) Top with a small piece of smoked trout and a small sprig of dill. Arrange the eggs on a bed of baby arugula and dill sprigs.

Serves 4