

## Deviled Eggs

### Ingredients:

- 6 eggs
- 3 tablespoons mayonnaise
- 1½ teaspoons mustard
- 1 tablespoon chopped coriander
- 2 tablespoons ground peanut
- ¼ teaspoon salt and pepper
- paprika, for garnish

### Steps:

- Place eggs in a saucepan, cover with enough water above the eggs about 1 inch. Bring water to a boil about 20 seconds. Remove from heat, cover with lid and leave it for 20 minutes.
- Drain hot water and fill up the saucepan with cool water. While the eggs are cool enough for hand to handle. Peel the eggs carefully, you want a beautifully hard-boiled egg.
- Slice each egg in half lengthwise.
- Gently remove all the egg yolks and transfer to a bowl.
- Mash the yolks with a fork.
- Add mayonnaise, mustard, coriander, ground peanut, salt and pepper. Mix well.
- Spoon egg yolk mixture and fill the cups of egg white until the filling is a little over the cup.
- Sprinkle with paprika and serve.