

## Filled Eggs

**Snack**

Kind of recipe

**30 Minutes**

Preparation

**easy**

Severity



### Ingredients for 10 people

10 hard-boiled eggs anchovies 2 tsp  
capers mayonnaise 1 tsp sour cream  
pepper salt 2 Tsp Styrian Pumpkin Seed  
Oil P.G.I. fried fish or chicken pieces  
fresh herbs

### Preparation

Half the hard-boiled eggs without peeling them and remove the egg yolks. Chop the anchovies, cooked fish or chicken and the capers finely. Mash the yolks, combine with the ingredients and season well. Fill the empty egg whites with the mixture (this works well with a pastry bag) and garnish with fresh herbs. Tip: Eatable flowers are also a wonderful decoration.

**Recipe from Gemeinschaft Steirisches Kürbiskernöl  
g.g.A. / Foto: Stefan Kristoferitsch**