

Deviled eggs

Ingredients

1 dozen large eggs

1 tablespoon finely chopped flat-leaf parsley, plus more for garnish

1 tablespoon finely chopped, rinsed capers

1/4 teaspoon anchovy paste, or more to taste Zest of 1 lemon, finely minced Juice of 1/2 lemon

3 tablespoons mayonnaise

1 tablespoon Dijon mustard

Ground black pepper to taste

Arrange large eggs in a pot that is wide enough to allow for a single layer. Cover eggs by 1 inch with cool water. Over medium-high heat, bring water just to a boil. Remove pot from the heat, cover with a snug lid and set aside for 12 minutes. Using a slotted spoon, transfer eggs to a bowl of ice water, stirring gently to cool them down. Once cooled, pat eggs dry and then peel. Slice eggs lengthwise. Remove yolks and place them in a medium bowl. Arrange egg white halves on a serving plate.

To prepare the filling, add parsley, capers, anchovy paste, lemon zest and juice, mayonnaise, mustard and 2 tablespoons water to yolks and mash. Taste and add pepper. The filling will be salty from the capers and anchovy, so additional salt will not be needed. Scoop filling into egg white halves. Sprinkle with chopped parsley and serve.

I leave out the anchovy paste and add a tsp salt. I serve anchovies on the side or in the center of my deviled egg platter.