

California Roll Deviled Eggs with Alaska King Crab



Preparation Time: 30 minutes

Cook Time: 20 minutes

Servings: 24

Ingredients:

1 dozen large eggs, hard boiled

Filling:

1/2 ripe avocado

3 tablespoons mayonnaise

1 tablespoon purchased wasabi paste (or 1 tablespoon wasabi powder mixed with 1 tablespoon water)

1/4 teaspoon salt

Topping:

4 ounces Alaska King Crab meat (about 1/2 cup)

24 thin slices of English cucumber

Nori komi furikake (sesame seed–seaweed sprinkle) – optional

2 tablespoons tobiko (flying fish roe)

Peel and halve eggs lengthwise and transfer yolks to a small bowl. Set egg white halves on a platter, cover, and refrigerate.

In a mixing bowl with paddle attachment, mix the avocado well, then add egg yolks and whip to a smooth consistency. Add mayonnaise, wasabi paste, and salt, and mix until smooth.

Spoon mixture into a pastry bag fitted with a plain or large star tip, then pipe mixture evenly into egg white halves. Top each egg half with a little crab meat, a cucumber slice, a sprinkle of furikake, and about 1/4 teaspoon tobiko.

Recipe adapted from D'Lish Deviled Eggs by Kathy Casey

Description: