

Egg & Cos lettuce Salad

12 free-range bantam eggs
1 ½ cups of mayonnaise
4 tspn Dijon mustard
3 Cos lettuces, chopped
4 tbsp chives, chopped
1 cup of water

1. Place the eggs in a saucepan of cold water, bring to the boil over heat, then reduce heat and simmer for 8 minutes. Allow to cool then carefully peel shell and set aside.
2. Place the mayonnaise and mustard in a bowl and mix together with the water, to make a medium consistency dressing.
3. Break-up the cos leaves, wash, spin and roughly chop. Divide into 4 then place in serving bowls.
4. Very carefully cut the eggs into quarters, and place over lettuce (*3 eggs to a bowl*).
5. Drizzle the dressing over the eggs & lettuce, garnish with chopped chives and season with cracked pepper. Then serve.

Serves approx. 25 - 30

