

DEVEILED DUCK EGGS WITH GOAT CHEESE, PROSCIUTTO, ~~AND~~ FRESH CHIVES

By Chef Benjamin Hamrah, Peachtree Catering & Banquet Center

INGREDIENTS:

- 8 duck eggs (or 12 chicken eggs)
- 1/3 cup mayonnaise
- 1/3 cup goat cheese
- 2 teaspoons Dijon mustard
- 2 dashes Sriracha hot sauce
- 1 teaspoon minced shallot
- 3 tablespoons fresh chives
- 2 ounces prosciutto, sliced into 1-inch pieces
- Kosher salt to taste

DIRECTIONS:

1. Boil duck eggs for 13 minutes (nine minutes for chicken eggs.)
2. Cool in ice bath and peel.
3. Slice eggs in half. Remove yolks and place in a mixing bowl.
4. Mash up yolks with a fork, then add mayonnaise, goat cheese, minced shallot, Dijon mustard, and chives. Whisk until the yolk is broken up and the mixture is smooth.
5. Use a piping bag to fill eggs with mixture.
6. Top with a thinly sliced (1-inch) piece of prosciutto ham with additional chives for garnish.