

Tre's Street Kitchen, LLC

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Recipe: Viola's Fried Deviled Egg

Ingredients

6 hard-boiled eggs, peeled	2 eggs (for coating)
3 tablespoons mayonnaise	1 cup panko Japanese-style breadcrumbs
2 tablespoons chopped fresh dill	1/4 cup freshly grated Parmesan cheese
1.5 tablespoons prepared mustard	1 pinch of ground cayenne pepper
1/2 teaspoon Kosher salt	1 teaspoon of Creole seasoning
1/4 teaspoon ground white pepper	Vegetable oil for frying
1 cup all-purpose flour	Paprika for garnish

Instructions

1. Cut each egg in half along the long side. Carefully remove the yolks to a small mixing bowl, saving the halves of egg white on a separate plate.
2. To the egg yolks, add the mayonnaise, fresh dill, mustard, 1/2 tsp. salt, a pinch of ground pepper, and 1 teaspoon of Creole seasoning. Use a fork to combine these ingredients until entirely combined. Place the mixture into a piping bag and set aside.
3. Heat 1 1/2 inches of vegetable oil in the small stock pot to between 350°F and 360°F on a deep-fry thermometer.
4. Place flour in a small bowl. In another bowl, beat together raw eggs until smooth using a whisk or fork. Mix panko breadcrumbs, Parmesan cheese, 1/4 tsp in a third bowl. salt, a pinch of ground pepper, and cayenne.
5. Take each egg white half and dredge it in flour, gently shaking off the excess before dipping it in the beaten egg. Lift the egg white from the beaten egg and allow it to drip until the excess liquid has fallen off. Finally, dredge in the panko breadcrumb mixture.
6. Fry the coated egg whites in the prepared oil until golden brown. Remove to a paper towel-lined plate.
7. Allow the fried egg whites to cool slightly before piping in the egg yolk mixture. Garnish deviled eggs with fresh dill and a sprinkling of paprika.