# Devilled eggs with Marbre de Moyon Barbichette



## Informations

People : **4**
Preparation : **15 min.**
Cooking time : **10 min.**

## Ingredients

- 60 g Marbre de Moyon Barbichette
- 4 eggs
- 50 ml O-Med olive oil
- 2 teabags of black tea
- Table salt
- Freshly ground pepper

## Preparation steps

**Difficulty level: Average ??????**
**Chilling time: 1 hour**

1. Cook the eggs for 8 minutes in a pan of boiling water.
2. Meanwhile, prepare the black tea by placing the teabags in boiling water.
3. Remove the eggs from the water. Using the back of a spoon, crack the shells and place them in the hot tea for 2 minutes until fully cooked.
4. Leave the eggs to sit in fresh, tepid tea for another hour before peeling them. Cut off the tops of the eggs and scoop out the yolks.
5. Combine the yolks with the cheese in a food processor, slowly drizzling in the olive oil. Season to taste with fine salt and freshly ground pepper.
6. Place the cream in a piping bag with a fluted nozzle and fill up the marbled eggs.
7. Serve as a starter with a lamb’s lettuce salad.