

CULTURE DAYS

Egg Puffs

Malayalee Culture

Ingredients:

Hard-boiled Eggs - 4

Puff Pastry - 1 box

Sliced Onion - 150 gm

Green Chilli - 4

Turmeric powder - 1 tsp

Chilli powder - 1 tbsp (or based on preference)

Salt - to taste

Oil - 100ml

Black Pepper powder - A pinch

Preparation

- Hard boil the eggs, peel them and slice them lengthwise into half and set aside
- Add oil onto a hot pan and saute the onion till golden brown color
- Add turmeric powder and chilli powder and saute until the raw smell goes away
- Add black pepper powder and salt to taste and let it simmer for 1 minute
- Turn off the heat and let the filling cool
- Cut each puff pastry into desired square size
- Add the onion filling and place half egg with yolk facing down
- Bring the corners to form a pocket and seal
- Add the filling and egg to the rest of the pastry sheets and place on a parchment lined baking tray
- Egg wash the top of the puff pastry
- Preheat the oven to 350° F and bake for 20 mins

