

## CURRIED DEVILED EGGS WITH TOMATO ONION CHUTNEY

### INGREDIENTS

#### For the chutney

5 big fully ripe red juicy tomatoes  
2 big onions, chopped  
2 cloves minced garlic  
1 teaspoons sugar  
salt and pepper to taste  
1 teaspoon black pepper  
2 bay leaves  
1 pinch cloves  
1 pinch cinnamon  
1 pinch nutmeg  
1 tablespoon oil

#### for the eggs

6 hard-cooked eggs, peeled and cut horizontally  
1/3 cup Mayonnaise  
2 tablespoons dijon mustard  
2 teaspoons curry powder  
salt and pepper to taste  
Paprika (for garnish)

### DIRECTIONS

Make your chutney (up to a week in advance). Take a non stick heavy bottom pan and heat the oil. Put bay leaves, cloves, cinnamon first and then add onion, garlic, salt and black pepper powder. Sauté for 10 minutes and add chopped tomatoes, salt and sugar. Keep covered and stirring for 10 minutes or until tomatoes are soft. Allow to cool to the room temperature. Add nutmeg. Remove bay leaves and put the mixture in the blender and blend till smooth.

Pop out (remove) the egg yolks to a small bowl and mash with a fork. Add mayonnaise, mustard, curry powder, salt and pepper and mix thoroughly. Fill the empty egg white shells, put a 1/4 teaspoon of the chutney and then, either with a spoon or with a piping bag, fill with the curry egg mixture. Add another 1/4 teaspoon of chutney on top to garnish.

Cover lightly with plastic wrap and refrigerate for up to one day before serving.