

DEVILED EGGS NIÇOISE, WITH ARTICHOKE HEARTS AND FRESHLY SEARED TUNA

INGREDIENTS

1/4 pound piece of fresh tuna, 1 inch thick
1 tablespoon olive oil
6 hard-cooked eggs, peeled and cut horizontally
1/3 cup Mayonnaise
1/4 cup marinated artichoke hearts, finely diced
1 shallot, finely diced, divided
salt and pepper to taste
parsley to garnish (optional)

DIRECTIONS

In a small sauté pan, over high heat, heat olive oil. Salt and pepper the tuna steak. Once the pan is blazing hot, sear the tuna for just 30 seconds on either side. The center will be raw, but that is the point. Remove from the heat to a small plate and set aside to cool.

Pop out (remove) the egg yolks to a small bowl and mash with a fork. In the work bowl of your food processor, combine the mashed egg yolks, mayonnaise, mustard, half of the diced shallot, diced artichoke hearts, salt and pepper and mix thoroughly. Fill the empty egg white shells with the egg mixture, either with a spoon or with a piping bag.

Cut pieces of tuna into thin strips (as thin as you can) and lay a 1-inch square piece over each egg. Sprinkle with remaining shallot and garnish with parsley (if using).

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