

# *Mimosa eggs*

## *Ingredients*

For 6 people:  
6 eggs  
Mayonnaise  
Parsley for decoration

## *Preparation*

Cook the eggs in water for 10 minutes to have hard eggs.  
Cut the eggs in half, gently separate the yellows from the whites, without breaking the whites.  
Crush the yolks with a fork, mix them with mayonnaise.  
In a serving dish, arrange the halves of white, garnish with the yellow+mayonnaise mixture.  
Sprinkle with parsley

## *Suggestion*

Mimosa eggs are traditionally served at Easter, with asparagus.