



Recipe Card

Curried Egg Salad, Radish and Fall Pea Shoot Tartine



Serves: 4



Cooking Time: 45



Level: Easy



INGREDIENTS

6 eggs, hard boiled and peeled
3 tablespoons mayonnaise, one of the tablespoons should be heaping
2 tablespoons bread and butter pickles, minced with some of the onion from the jar
1 hot red pepper, I used a cayenne
1/2 teaspoon Madras curry powder, I would stick with Madras it has a flavor that goes especially well with eggs
12 radishes, scrubbed clean and thinly sliced
1 small bunch of tender pea shoots, rinsed and dried
1 tablespoon cilantro, coarsely chopped, plus a few leaves for garnish
roasted walnut oil for drizzling
4 slices of great bread of your choice but not rye. I used a multigrain.

PREPARATION

1. To make the egg salad place the eggs into a bowl and mash them with a potato masher until you have a mealy mash.
2. Then add the mayonnaise, curry powder, bread and butters, 1 tablespoon of the cilantro and the hot pepper.
3. Season with salt and pepper then mix to combine. Taste and adjust the seasoning if necessary.
4. Spread the egg salad across one side of each piece of bread. Place the bread on a plate egg side up.
5. Using a mandoline or Japanese slice shave three radishes across the top of each tartine or sprinkle them if you sliced them with a knife.
6. Garnish each tartine with pea shoots and a couple of cilantro leaves. Drizzle with walnut oil and give each a few grinds of black pepper, then serve.