

## Salmon-Topped Deviled Eggs Recipe

*A fresh, refined twist on a brunch classic*

**Makes:** 12 deviled eggs

**Prep + Steam Time:** ~25 minutes

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### Ingredients:

- 6 large eggs
  - 3 tbsp mayonnaise or crème fraîche
  - 1 tsp Dijon mustard
  - Salt and pepper, to taste
  - 2 oz smoked salmon, sliced
  - Fresh dill, for garnish
  - Optional: lemon zest or capers for added brightness
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### Instructions (Using the Miele Steam Oven)

#### **1** Steam the Eggs

Place eggs on a perforated steam tray in the **Miele DGC 7585 CTS**.

Select the **Steam Cooking Mode**, set to **212°F (100°C)**, and cook for **10–11 minutes** for hard-boiled perfection.

Once done, transfer immediately to an ice bath for 5 minutes. Peel when cool.

 *Why steam? The Miele steam function delivers ultra-consistent cooking and eggs that peel like a dream—no gray rings, no guesswork.*

#### **2** Prepare the Filling

Halve the eggs lengthwise and gently remove the yolks. In a bowl, mash yolks with mayonnaise (or crème fraîche), Dijon mustard, salt, and pepper. Mix until smooth and creamy.

#### **3** Assemble

Pipe or spoon the filling back into the egg whites. Top each with a delicate piece of smoked salmon and a sprig of fresh dill.

Optional: Add a touch of lemon zest or a few capers for a bright, briny accent.

#### **Serve & Impress**

Chill until ready to serve. Arrange on a platter with edible flowers or microgreens for a stunning Easter centerpiece.

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#### **Tips for Hosting Easter in Style**

- **Make ahead:** Steam and prep eggs a day in advance; fill just before serving
- **Pair with:** Sparkling rosé, quiche, and a spring salad
- **Use your Miele oven** to bake pastries or reheat brunch sides with steam-retained moisture
- **Set a festive table** with pastels, fresh tulips, and plenty of light

Whether you're hosting brunch in **Basalt** or building a spread in **Greenwood Village**, these deviled eggs are guaranteed to be the first dish to disappear.