Avocado stuffed black eggs

Raciones para 1

- ❏ 3 Eggs
- ❏ 1 l Balsamic vinegar
- ❏ 1 Avocado
- ❏ Salt
- ❏ Black ground pepper
- ❏ Tabasco sauce
- ❏ 1/2 Lemon
- ❏ 1 teaspoon Mayonnaise

1. Place the eggs into a saucepan, big enough for all the eggs or will crash into another. Add enough cold water to cover them, about 1 cm.
2. Bring water to a boil, then turn to a simmer, put a timer on for 7 minutes.
3. As soon as they are cooked drain off the hot water and cool rapidly under cold running water. Let the cold tap run over them for about 1 minute, then leave them in cold water till they're cool enough to handle, about 2 minutes.
4. To peel the egg, crack the shells on a hard surface. Rinse again in case there are any bits of shell still clinging and to remove everything.
5. Place the boiled eggs in a container and cover with balsamic vinegar. Transfer to the refrigerator and let the eggs dye for 12 to 24 hours.
6. Remove the eggs from the vinegar, wash with water and cut in half, lengthwise.
7. Remove the egg yolks and mash together with the avocado flesh. Season to taste with salt, ground black pepper, Tabasco sauce and a little lemon juice. Add the mayonnaise to the filling.
8. Stuff the egg whites with the filling, garnish with fresh parsley and serve.

Chef's Notes

https://cookinglovers.teka.com/en/receta/huevos-negros-rellenos-de-aguacate/