



Russian Egg with Devilled Powder

10 portions



Ingredients

Russian Egg

Telur ayam	10 pcs
Best Foods Mayo Magic	40 gr
Knorr Bumbu Rasa Ayam	10 gr

Under Layer

Dumplings	800 gr
Smoked beef	30 gr
Paprika powder	15 ml

Cooking Methods

How to Make Russian Egg

1. Boil chicken eggs until cooked.
2. Peel and halve.
3. Take the yolk and mix with mayonnaise and chicken powder.

Making the Under layer

1. Fry the under layer ingredients.

Cooking Russian Egg With Devilled Powder

1. Arrange dumplings and fried smoked beef.
2. Put boiled egg whites and filled in the mixed egg yolks.
3. Give a sprinkling of paprika powder some decorations.