

## **SAVOURY TRIFLE (Małgosia's starter)**

### **INGREDIENTS**

1<sup>st</sup> layer:

- Chopped hard boiled eggs
- Dijon mustard
- Mayonnaise
- Salt and pepper

2<sup>nd</sup> layer:

- Cream or curd cheese
- Soured cream
- Chopped chives or green tops of spring onions

3<sup>rd</sup> layer:

- Black caviar or lumpfish
- Chopped parsley to garnish

### **METHOD**

Mix the eggs with the mustard and mayonnaise. Add salt and pepper to taste.

Mix the cheese with the soured cream and chives.

Put egg mix in bottom of a serving dish (not too deep) then put cheese mix on top of that. Chill.

Just before serving, cover with the lumpfish and garnish with the parsley.

