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## Egg salad

### **INGREDIENTS**

10 eggs

5 pickles

1 spring onion

Chives

### **Dressing**

3 tablespoons mayonnaise

3 tablespoons yoghurt

1 tsp. mustard

1 tsp Worcester sauce

salt, pepper

Paprika noble sweet

## **INSTRUCTIONS**

Boil the eggs hard and quench them, peel them and cut them into slices with the egg slicer. Finely dice the pickles and cut the spring onion and chives into fine rings. Put all ingredients in a bowl. For the dressing: Mix yoghurt, mayo with the mustard and spices. Pour the dressing over the eggs and mix everything well.

## **RECIPE NOTES**

This classic is as simple as it is delicious. The egg salad is a great spread for breakfast or you can serve it on a buffet or at a barbecue party. And besides, it is a great idea to use the leftover eggs in a great way.