

Recipe for Quail Eggs with Bacony Mayonnaise

These pretty eggs develop a slightly bluish tint after boiling. Be sure to exert a very gentle touch, or use your fingernails, when peeling the papery shells.

Serves 2

6 quail eggs
1 tablespoon mayonnaise
1 slice cooked bacon, crumbled
2 slices whole wheat toast
butter and jelly, optional, for serving

Place eggs in a small saucepan and cover with cold water by about an inch. Bring to a boil. Cover the pot, remove from the heat, and let stand in the hot water for 6 minutes. Rinse eggs under cool running water.

Carefully peel the shells and discard. Slice eggs in half and arrange decoratively on two plates.

Stir the bacon into the mayo and dollop beside the eggs.

Serve with toast. If you want to be extra dainty, use your smallest round cutter to make little toast circles, which you can then smear with butter and jelly.