

# Mimosa-style eggs with diced aubergine



6 people

10 min preparation time

10 min cooking time

## All ingredients

**2 glasses of 105 g** [la belle-iloise diced aubergine and cod](#)  
**6** eggs  
**12** red cherry tomatoes  
**12** yellow cherry tomatoes  
**6** small handfuls of mesclun salad  
**2** pinches of chopped dill (or chopped coriander)  
**1** pot Greek yoghurt  
Olive oil and and red wine vinegar dressing  
Pepper

## Steps

- 1- Hard boil the eggs, and then cool them.
- 2- Make the sauce by mixing the yoghurt with the herbs and some good quality freshly ground pepper, keep chilled.
- 3- Prepare each plate with a handful of dressed salad, 2 red tomatoes and 2 yellow tomatoes cut in half and arranged harmoniously.
- 4- Remove the shells from the eggs and cut them in half.
- 5- Take out the yolks and set them aside
- 6- Fill each  $\frac{1}{2}$  egg with the diced aubergine and place them in the centre of the plate.
- 7- Put a little sauce on each egg and serve the rest in a ramekin
- 8- Press the yolks through a sieve and then sprinkle over the top of each plate.