Töltött Kaszinótojás Majonézes salátával (Stuffed eggs casino with Salad)

Ingredients

- 10 eggs boiled
- 1 tbsp butter softened
- 1 tbsp sour cream
- 1 tbsp Dusseldorf style mustard
- 1 tsp salt
- · pinch white pepper
- 20 rolled anchovy fillets stuffed with capers

Instructions

- 1. Shell cold hard-boiled eggs and cut lengthwise into halves
- 2. Puree yolks and mix well with softened butter, sour cream, mustard, salt and pepper.
- 3. Fill egg whites, smooth tops to even mounds, and decorate each half with an anchovy.
- 4. Arrange eggs on top of Gellert Salata