

Stuffed eggs



Preparation

Cut the hard boiled eggs lengthwise into two equal halves. Carefully remove the yolks and squeeze them through a wire strainer. Then add the cheese, pepper, salt, and ketchup; mix well. Put the mixture into the bag with a sleeve to decorate and fill the cavities of egg-whites. Put on each half of the egg a little lettuce leaf and serve as a cold appetizer.

Ingredients

8 eggs, 2 boxes Zdenka cheese "Čardaš", 3 tablespoons of sour cream, salt, pepper, 1 tablespoon of ketchup