



## Hard-Boiled Quail Eggs with Tapenade Trio

Courtesy LadyFingers Private Chef and Catering Service

6 servings

### Ingredients:

- 12 quail eggs
- 10 Kalamata olives
- 10 large green olives
- 10 large pink olives
- 3 teaspoons extra-virgin olive oil
- 3 tablespoons finely chopped parsley

### Instructions:

1. Place quail eggs in a pot and cover with water. Heat on high just until water comes to a boil. Remove pot from heat and allow eggs to stand for 7 minutes.
2. Carefully transfer eggs to an ice bath to cool.
3. Pit olives as necessary.
4. Using one type of olive at a time, place olives in a mini food processor. Add 1 teaspoon olive oil and process until finely chopped. Add additional olive oil if mixture is too dry. Transfer olive mixture to a bowl.
5. Stir in 2 teaspoons of chopped parsley to each olive mixture. Add a third teaspoon depending on quantity of olive mixture.
6. Remove the quail eggs from the ice bath and carefully peel.
7. Slice each egg lengthwise and place 4 halves on each serving plate.
8. Place a small mound of each olive mixture between egg halves and serve.