

Pickled eggs: The perfect snack

"If you've never popped a pickled egg into a packet of salt and vinegar crisps and given the whole thing a bit of a scrunch before eating, then you're the sort of wrong 'un we normally try to avoid. But you're reading this recipe, so actually, you're gold," says sandwich shop owner and cookbook author, Max Halley.

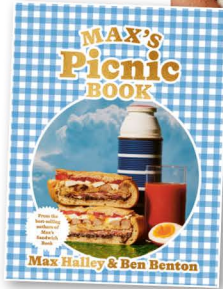
"A pickled egg is a versatile thing. Yes, they are a rarefied treat as described above, but they're also a great way to knock up a lightning-speed egg mayo sandwich with a nice little kick, and a bona-fide snack in their own right.

"You can add all manner of aromatics to the pickling vinegar and you'll have a new spin on the humble pickled egg. A couple of tablespoons of soy and mirin can take you down a very naughty path, as can a jalapeño or two.

"We'll leave it to you to experiment."

This recipe is one of many in the new book, *Max's Picnic Book* by Max Halley and Ben Benton

Max appears to have written the book at just about the best time



Max's Picnic Book by Max Halley and Ben Benton, photography by Louise Hagger, is published by Hardie Grant, priced

ever to write a book about picnics as the pandemic has made it practically mandatory, and pretty much the only way to socialise (restrictions allowing) for now. The book is a nudge to make those moments sat on park benches a little more exciting.

"This book is what we need," Max says.

"It's like a little tiramisu. A little pick-me-up!"

HOMEMADE PICKLED EGGS



- INGREDIENTS** (Makes 12)
 12 medium free-range eggs, at room temperature
 2 sprigs of thyme
 2 bay leaves
 A few black peppercorns
 500ml distilled vinegar

METHOD

- 1 Bring a saucepan of water to the boil. Gently spoon the eggs into the pan and simmer for exactly seven minutes before running the pan under the cold tap until the eggs are cool enough to handle.
- 2 Peel off the shells and pack the eggs into a sterilised Kilner (Mason) jar or similar container (something that's airtight and big enough to hold all the eggs snugly). Add the thyme, bay leaves and peppercorns, then pour in enough vinegar to completely cover the eggs.
- 3 Seal the container and leave the eggs to mature for at least a week, before popping one in a bag of crisps and seeing what happens. Remember, never put your fingers in the pickle jar!