

Truffled Deviled Eggs

Ingredients

- 12 large eggs
- 1/2 cup [Stonyfield Farm smooth & creamy whole milk yogurt](#)
- 1 tablespoon [Mustard & Co. black truffle mustard](#)
- salt and pepper
- 3 ounces chopped pancetta
- 2 tablespoons chopped fresh chives

Preparation

Boil 12 large eggs so the yolks are medium-rare, about 8 minutes. This keeps the mixture rich and not dry. Shock the eggs in a bowl of ice water, then peel and halve the eggs lengthwise with a sharp knife, wiping the knife clean between each egg. You can just mash the yolks with a fork in a small bowl, but for a totally lumpless filling you can use a food processor.

Add 1/2 cup of yogurt and 1 tablespoon truffled mustard to the mashed yolks. Season the mixture with kosher salt and pepper and stir until creamy. If you're making the filling ahead, store it in the fridge and fill the egg white halves just before serving.

Spoon or pipe about a tablespoon of filling in each of the egg whites. Fry the chopped pancetta in a saute pan until crispy. Drain the fat and let cool on some paper towels then sprinkle on top of egg filling along with the chopped chives. Do this just before serving so the pancetta stays crispy.