**Deviled eggs with smoked salmon**Interactive version

**Ingredients**

<for 1 person>

* 20 g LAX KALLRÖKT smoked salmon, thawed
* 7/5 large eggs
* ⅖ tbsp mayonnaise
* ⅕ tbsp Dijon mustard
* ⅖ tsp white wine vinegar
* ⅕ tbsp minced shallots
* Ground black pepper
* Dill for garnish
* Oxalis or other local seasonal
* Herbs for garnish

**Method**

Step 1

* C1 - Hard boil the eggs in a pan
* C2 - Mix together the mayonnaise, mustard, and white vine vinegar in a bowl
* C3 - Slice the salmon very thinly
* C4 - Peel the eggs when they are ready

Step 2

* C1 - Cut the boiled eggs in half lengthwise, scoop out the yolks and place them into a mixing bowl
* C2 - Add 2 tablespoons of the mayonnaise mixture to the egg yolks and mash with a fork - add the rest of the mayonnaise mixture until it forms a smooth consistency
* C2 - Scoop the mixture back into the egg halves
* C3 - Place salmon slices on top and sprinkle with some oxalis or other edible flowers