



Egg and Caviar Savoury Pie

Recipe provided by Hon Warren Truss MP - Leader of the National Party



Ingredients

5 Hard-Boiled Eggs
200g melted butter
2 small onions or 1 large – very finely chopped
Salt and pepper
Tub Sour Cream
Caviar – use one large or two small to get good coverage

Method

Mash eggs thoroughly, combine with very finely chopped onion, salt & pepper – stir in melted butter
Pat onto dinner-plate (using inverted bowl to create shape.)
Refrigerate for at least four hours

At the last minute – spread with sour cream and cover lavishly with caviar.

You can use Light Sour Cream but it will not hold quite as firmly. You can also use low fat butter/margarine but the same applies.

Serve with French bread (unbuttered), hot toast, or water crackers.