

Za'atar Rolled Quail Eggs

Makes 24 bites:

Ingredients

24 quail eggs
extra virgin olive oil
3 to 4 tablespoons za'atar
fleur de sel (sea salt)

Preparation

Cover eggs with cold water in a saucepan and bring to a boil.
Turn off heat, cover, and let sit for 2 minutes.
Pour off water and run eggs under cold water to cool off.
Refrigerate until completely cool before peeling.
Carefully peel the eggs--a delicate touch is required.
Use a paring knife to cut a tiny sliver from bottom of each egg so they'll stand upright.
Rub them lightly with olive oil.
Mix za'atar and fleur de sel on a plate and roll eggs in mixture to coat.
Stand eggs on a platter and serve.

passioneats | 2.25.2011

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