

Egg Mayo Pockets

Give your egg sandwich a twist with egg mayo pockets!

8 servings



Easy

🕒 up to 10 Min.



Ingredients:

For Egg Mayo Pockets:

- 1 box Dr. Oetker Nona Breadcrumbs
- 1 Egg (Whisked)
- 2 Eggs (Hard-Boiled)
- 2 tbsp Mayonnaise
- 8 slices White Bread
- Salt & Pepper

- 1 Mash hard-boiled egg with fork in a mixing bowl. Add in mayo, salt and pepper, mix well.
- 2 Trim edges of the bread and flatten the bread with a rolling pin. Cut the bread into 4 pieces.
- 3 Take a piece of bread and scoop half teaspoon of egg mayo to the center of the bread. Brush whisked egg on seams of bread slice. Place another piece of bread on top and crimp the edges with a fork. Repeat with remaining bread slices.
- 4 Coat the egg mayo pocket with egg and followed by Dr. Oetker Nona Breadcrumbs.
- 5 Heat oil in a pan over medium heat.
- 6 Fry egg mayo pockets until golden, turning on the other side as needed.



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- 7 Remove from pan and drain on a wire rack or a baking sheet. Serve hot.

Video recipes: [Egg Mayo Pockets](#)



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