

PERFECT POACHED EGG

INGREDIENTS

- 2 Fresh Eggs
- Distilled Vinegar
- Salt & Pepper

METHOD

1. Bring a large pot of water to a rolling boil
2. Add Vinegar
3. Crack the eggs into a cup
4. Place the each cup on an angle into the rolling boiling water
5. Drop the egg into the water so it falls like a tadpole to the bottom of the pot
6. This forms a nice round shape of an egg
7. Cook for 4 to 5 mins, then take out to drain on a lined flat dish.
8. Place on plate and season with salt & pepper.

VIDEO

Prefer step by step video? No problem, just click below.

