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Incredible Edible Reciplease

The Incredible Edible

E is for Excellent Boiled Eggs and Soldiers

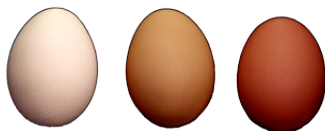
Boiled eggs are so versatile. Use them in salads, mush them and add some curry and mayonnaise for curried eggs or make egg and salad sandwiches. They are great in potato salads too.

Your kids will love the perfectly soft-boiled egg together with some soldiers!

Ingredients

Eggs

Bread for Toasting



This is how we do it

1. Place the eggs in a saucepan of cold water with enough room for the eggs to move.
2. Place the saucepan on the hotplate and turn the heat up high.
3. When water is boiling, time the eggs for three minutes.
4. To keep the yolk in the center, stir the eggs around with a spoon.
5. Put your bread in the toaster.
6. For soft boiled eggs remove after three minutes; four minutes for a set white and Creamy yolk and six minutes for a hard boiled egg.
7. Remove the eggs with a slotted spoon and place in the egg cups.
8. Slice your toast into three lengths, with or without the crusts and serve together with the egg, a teaspoon and salt and pepper.

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