

Boiling an Egg

Ingredients

- 2 eggs
- ½ - 1 tbsp mayonnaise
- ½ tsp salad cream
- black pepper to season
- salad cress to garnish
- 1 x small Baguette

- Fill saucepan half way with water
- Bring water to the boil then reduce to a simmer
- Place Eggs one at a time onto a wooden spoon and lower into the boiling water
- For a boiled egg (egg and shoulders) you cook for between 4-6 minutes
- For a hard boiled egg (can be made into egg mayonnaise) cook for slightly longer 6-8 minutes

Tip – set timer

- Turn off burner/ hob and remove from saucepan using wooden spoon.
- Place in a colander and run under cold water/ leave to cool
- Peel shell away and mash/ cut into pieces in a bowl.
- For egg mayonnaise, add 1 tbsp of mayonnaise, ½ tbsp of salad cream and some fresh pepper to season. Mix and serve in a bread roll. Garnish with salad cress.



4 minutes



5 minutes



6 minutes



7 minutes



8 minutes



9 minutes

**PERFECT
Hard Boiled Eggs**

Scrambled Eggs



Ingredients

- 2 eggs
- 6 tbsp milk
- Salt and black pepper - to taste
- 1-2 drops of tabasco (optional)

Method

1. Lightly whisk 2 large eggs, 4 tbsp of milk and a pinch of salt/ pepper together until the mixture has just one consistency.
2. Place a small knob of butter into frying pan and melt. Don't allow the butter to brown or it will discolour the eggs.
3. Pour in the egg mixture and let it sit, without stirring, for 20 seconds. Stir with a wooden spoon, lifting and folding it over from the bottom of the pan.
4. Let it sit for another 10 seconds then stir and fold again.
5. Repeat until the eggs are softly set and slightly runny in places.
6. Remove from the heat and leave for a moment to finish cooking.
7. Give a final stir and serve.