



boiled eggs

↪ *A real pick-me-up on the breakfast table*

Ingredients (Serves 1)

- 1–2 fresh eggs, each about 55 g
- ¼ baguette, cut into long diagonal slices, toasted
- 1 knob of butter
- 1 minipic

Preparation

Add eggs to cold water and bring to boil with pan covered. As soon as the water boils, begin timing: boil for 5–6 minutes, or as desired.

Immediately remove eggs and place in egg cups.

To serve: remove top third of egg and add a little butter to the yolk. Stir and use baguette slices and minipic to dip and eat.