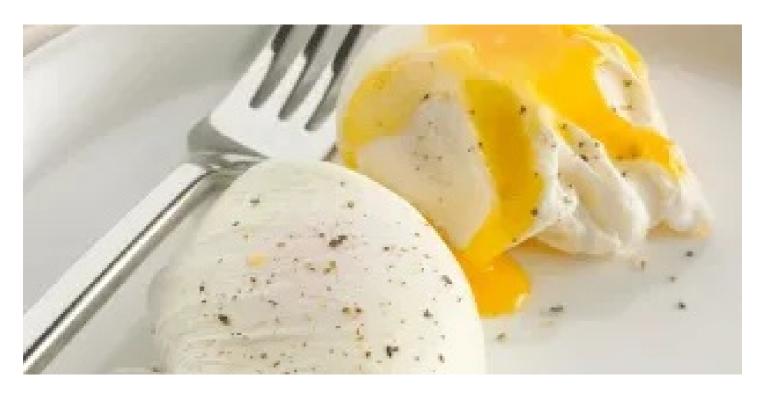
## How long should you poach an egg for?



Categories:

Cooking

Allow  $3\frac{1}{2}$  - 4 minutes for poached eggs with firm whites and soft, runny yolks. Allow 4-5 minutes for firmer yolks.



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