

# What's the best way to poach eggs?



Categories:

Cooking

"Step 1: Add water to a large saucepan until 8cm deep. Bring to the boil and then reduce to a simmer.

Step 2: Crack an egg into a small bowl. Using a large spoon, gently stir the water in a circular motion to create a whirlpool. This will draw the egg into the centre of the saucepan. Carefully slide the egg into the water.

Step 3: Allow 3½ - 4 minutes for poached eggs with firm whites and soft, runny yolks. Allow 4-5 minutes for firmer yolks.

Step 4: Remove eggs from the water with a slotted spoon and serve immediately."



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