Moulded Egg Bento Box

Preparation time:	20 mins
Serves:	2 people
User Rating:	★★★★★

Publication: 27 March 2023

This playful bento box is inspired by Japanese school lunch fare, featuring veggies, little sausages, and the cutest moulded eggs.

Ingredients

- 4 eggs
- Plastic egg moulds

To serve:

- Rice
- Furikake
- Steamed broccoli
- Mini sausages
- Sliced carrot
- Sliced cucumber

Method

1. Place a medium pot of water on to boil. Once boiling gently lower in the eggs and cook for 8-10 minutes (longer for larger eggs).
2. Remove and run under cool water until cool to touch, but not completely chilled. Peel the eggs, and while still warm gently wiggle them into the egg moulds and close them. Set aside for 10 minutes or so while you prepare the bento box with veggies, mini sausages, and furikake-seasoned rice.
3. After 10 minutes, remove the eggs from the moulds and serve.