
Poached Eggs

INGREDIENTS

2 eggs
2 litres water
250ml white vinegar

METHOD

- Place water and vinegar into a pot.
- When water is boiling, turn heat down to medium heat. Make a swirl in the water (like a whirlpool). Crack eggs 1 by 1 into the middle of the water (while there's still the swirl) carefully making sure you don't break the egg membrane.
- Make sure the water is not boiling while the eggs are in there.
- Put a timer for 2 minutes and then take the eggs out.
- Season the eggs before serving.