

Poached eggs

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Ingredients

- Eggs
- Water so that the pot is about 5 cm deep
- Salts
- 15 ml of vinegar per liter of water

Instructions

1. Choose a larger pot, I cook in a deep pan with higher sides.
2. Pour water to a depth of 5 cm.
3. Bring to a boil and reduce heat, bubbles should barely appear.
4. Salt the water and add vinegar, about 15 ml/liter.
5. Add the eggs one by one, you can beat them in a cup beforehand or directly into the water.
6. Cook for about 4 minutes, until the whites are no longer transparent and pale.
7. Then take out the eggs with a slotted spoon, dry the slotted spoon with paper before placing them on the bun.

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