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1 of 1

perfect boiled eggs

from Elle A Cooking @ Home

ingredients:

- 2 eggs, plus more to share, perhaps?
- pinch Maldon sea salt

directions:

In a medium saucepan, measure enough water to cover the eggs by at least 1 inch. Set the eggs aside and bring the saucepan of water to a boil over medium-high heat. Once boiling, gently lower in the eggs with a ladle or slotted spoon. Set the timer for 6 minutes for soft-boiled, 9 minutes for medium-boiled, 12 minutes for hard-boiled. Maintain a low boil over medium heat.

Once the timer goes off, remove the eggs immediately with a ladle or slotted spoon and run under cold water. If you are cooking several eggs, drain the eggs in a colander and place in a bowl of ice water. This will stop the eggs from cooking any further.

Peel the eggs under running water or in a bowl of ice water if you have several eggs to peel. Slice in half, sprinkle with a pinch of Maldon salt and enjoy immediately.