

Disney BEAUTY AND THE BEAST

25TH ANNIVERSARY EDITION



LE PETIT DEJEUNER

HOW TO MAKE A SOFT BOILED EGG

Supplies:

1-2 Raw Eggs (Cold) - Saucepan - Slotted Spoon - Knife - Egg Cup or Ramekin Filled with Rice.

Instructions:

1. Boil a few inches of water in a saucepan.
2. Reduce your water to a rapid simmer by lowering the heat.
3. Carefully add your eggs into the water, one at a time.
4. For a very runny yolk, cook 5 minutes. For a barely-set yolk, cook for 7 minutes. Adjust to your liking.
5. Remove the egg with your slotted spoon, and run under cold water for 30 to 60 seconds.
6. Set your egg sitting upright in your egg cup or ramekin filled with rice.
7. Use the edge of a knife, and gently tap around the top.
8. Runny eggs should be eaten from the shell, while more firm eggs can be peeled and served on toast or a croissant.



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