Poached eggs



* Ingredients
*  2 teaspoons white vinegar
*  4 eggs, at room temperature
* Method

1. Step 1

Pour cold water into a large saucepan until 8cm deep. Add vinegar. Bring to the boil over medium heat. Reduce heat to low (water should still be simmering around the edge).

1. Step 2

Crack 1 egg into a shallow bowl. Using a wooden spoon, stir water to create a whirlpool. Tip egg into water. Cook for 2 to 3 minutes for a soft yolk or 3 to 4 minutes for firm. Using a slotted spoon, remove egg from water.

1. Step 3

Skim foam from water. Poach remaining eggs. Serve eggs with polenta