Boiled Eggs

Ingredients:

4 large eggs

1. Clean the outside of the eggs.

2. Put the eggs in water covering the eggs.

3. Once the water starts boiling count 7 minutes. Switch off the fire after 7 minutes.

4. Remove the eggs from the boiling water.

5. Cool immediately in cold water.

6. You can peel and store the eggs in cold water in fridge for 1 week. You could also peel and store in a covered container in the fridge. You can cover with damp paper towel and this lasts 1 week. Finally, you can store unpeeled. This will not absorb odours in the fridge but the egg will be harder to peel (when ready to peel dip it in hot water first).

7. To reheat the eggs pour boiling water over the eggs and allow them to sit for 10 minutes.

8. Serve the boiled eggs with toast and butter.