



## INGREDIENTS

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- 1 to 4 slices toasted Sunbake white or brown sliced bread
- 1 to 4 large eggs

## MAKES

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1 to 4 soft-boiled eggs

## Soft Boiled Eggs and Toasted Soldiers

## DIRECTIONS

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Place water in a saucepan and bring to the boil. Reduce slightly to a simmer.

With a spoon, gently lower the eggs into the water one at a time. Cook the eggs for 5 to 7 minutes depending on the desired consistency. For 1 to 2 eggs, cook for 5 minutes for a very runny yolk or up to 7 minutes for a more-set yolk. For 3 or 4 eggs, add a few extra seconds to your timing.

Remove the eggs with a slotted spoon and place in an egg cup. Remove the top of the egg.

Slice the warm toast into thin 'soldier' strips and then dip these into the soft-boiled egg. Eat with salt and freshly ground pepper, whilst eggs and toast are still warm!