



# Tips To Poach An Egg Perfectly



Always use fresh eggs for firmer results.



Use a fine mesh to remove excess liquid for a firmer poached egg.



Omit salt in the water to prevent the egg white from splaying.



Add a little bit of vinegar to keep the egg white together.



Boil the water and allow it to cool for a moment before adding the egg.



Never cook the egg for more than three minutes to avoid hard yolks.



Preheat the water first when using the microwave.



Cover the bowl after adding the egg and before microwaving.