

# TIMINGS FOR THE PERFECT YOLK

TAKE LARGE EGGS FROM THE FRIDGE,  
PUT INTO A PAN OF COLD WATER, BRING TO THE BOIL,  
ONCE SIMMERING START THE TIMER.

**3 MINS**

REALLY SOFT  
YOLK & ALMOST  
SET WHITE

**5 MINS**

FIRM WHITE  
& GOOEY  
YOLK

**7 MINS**

HARD  
BOILED



**4 MINS**

RUNNY YOLK  
& LIGHTLY SET  
WHITE

**6 MINS**

SOFTLY SET  
YOLK & HARD  
BOILED WHITE

**10 MINS**

FULLY  
HARD-BOILED!

[#EggsMyWay](#)

