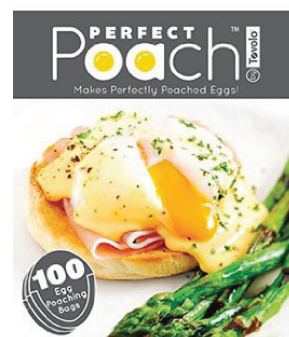




### Tovolo Perfect Poach Bags

Finally, a solution to make a perfect, delicious poached egg EVERY SINGLE TIME without oil or butter! These handy bags take the guesswork and mess out of poaching eggs. Simply crack an egg into the pouch—use one pouch for each egg—immerse immediately in simmering water, and remove after four to six minutes. Slide your perfectly poached egg onto a plate and enjoy. Bags can only be used once but they are recyclable, biodegradable, and non-stick.



### Ingredients

Serves 2

- ◆ 4 slices of toast, buttered (optional)
- ◆ 4 large eggs
- ◆ Sea salt, to taste
- ◆ Pepper, freshly ground, to taste

### Instructions

1. In each package you will find open-ended little bags, made of a coffee filter-like material shaped like the toe of a shoe. Place each of these bags in a heat-safe cup or mug and open up the top.
2. Bring a pot of water to a boil, then reduce to a simmer.
3. Crack your eggs into each cute little bag and immediately pick up the bag with tongs and lower it into the simmering water – four minutes for a soft set yolk, six to seven minutes for a slightly firmer yolk.
4. Lift the bags out with tongs when ready and place on a side plate. Drain any excess water. Slide each perfectly poached egg onto your prepared toast or serving plate. Season with salt and pepper to taste and serve immediately with LOVE! Enjoy!!

### Notes

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