



Cricket (large)

From Tom and Mary Kay

### Poached Eggs

From Tom and Mary Kay

- In a small saucepan make a whirlpool in steaming water.
- Drop egg into vortex. Cook for 3 minutes
- Test for doneness by gently poking yolk - it should be pliable (not rubbery or overcooked.)
- Transfer egg to bowl of cold water for at least 10 minutes to stop cooking
- Before serving them slip into bowl of hot (not boiling) water, lift out and dry on towel and serve
- Can be kept for 3 to 4 days before using.

Remove and fold in half.  
Serve on platter with fresh fruit around.  
Note: Use 2 eggs for regular cricket