

Simple Steamed Eggs w/ Toast Points

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 15 minutes

Step 1: Preparing the Eggs

- unsalted butter or oil (for coating the ramekins)
- 4 large eggs
- sea salt, to taste

Set up a steamer. Fill with one inch of water and place over medium-high heat. Refer to the lessons on Steaming for more information, if necessary.

Gather four small ramekins and coat the inside of each with a thin layer of fat. Crack an egg into each ramekin and season with a pinch of salt.

Cover each ramekin with foil and transfer to the steaming basket.

Step 2: Steaming the Eggs & Serving

- 1 to 2 tsp fresh chives (for garnish)
- freshly ground black pepper (to taste)
- 4 slices bread

To steam the eggs, transfer the steaming basket over the simmering water and cover. Steam the eggs for approximately 7 to 10 minutes or to the desired doneness.

While the eggs are steaming, finely chop the chives. Toast the bread and butter it, if desired. Trim off the crust and then cut the toast into triangles on the diagonal.

Once the eggs are done, sprinkle the chives over top and season with pepper. Serve with the toast points.