

French Hard-cooked Eggs

Category: Poultry

Servings:

Rating: 10

Source: French Food at Home, Laura Calder

Description:

Ingredients:

legg as many as are needed

Instructions:

Put the eggs in a saucepan and cover with cold water. Heat over a medium-high flame until the water just starts to boil. Turn off the heat and cover the pan. Let it sit for 10 minutes and then run cold water over the eggs to cool them.

The French like their egg yolks cooked lightly. If you would rather them fully hardened, then let them sit for 12 minutes before cooling them.