

Eggslut



Eggslut's menu is small but mighty, revolving mostly around breakfast sandwiches on brioche buns. But the signature dish just might be the soft coddled egg with potato puree, aka 'the Slut.' It arrives in a mason jar, and the pro move is to stir the egg and potatoes together.

Key facts:

- Prepare time: 10 mins
- Cooking time: 6 mins
- Serving: 2 person

Ingredients:

- 1 pcs of Organic Potato (peeled and cut into dice)
- 50g Milk
- 1 tbsp Butter
- 2 pcs of Eggs
- 1 pinch of Himalayan Rock Salt
- 1 pinch of Organic Black pepper

Method:

1. Steam potato until fork-tender
2. Mashed the potato and add in 1 tablespoon butter stir well
3. Add salt and black pepper to taste
4. Add in mashed potato into bottom of bottle
5. Crack an egg into each bottle on top of the mashed potato.
6. Steam 6 minutes and serve hot with bread