# Egg Poaching Mastery

This playbook provides a comprehensive guide to poaching eggs, offering a step-by-step approach with tips for perfect consistency and solutions to common poaching problems.

### Step 1: Preparation

Fill a deep saucepan with about 3 inches of water and add a small splash of vinegar. Heat the water over medium heat until it reaches a gentle simmer, where small bubbles rise to the surface but are not breaking.

### Step 2: Crack Eggs

Carefully crack each egg into a small cup or bowl, making sure not to break the yolks.

### Step 3: Create Vortex

Stir the water in a circular motion with a spoon to create a gentle whirlpool. This helps the egg white wrap around the yolk.

### Step 4: Poach Eggs

Gently slide the eggs into the simmering water one at a time. Let them cook for about 3 to 4 minutes, or until the whites are set and the yolks remain runny.

### Step 5: Remove and Drain

Use a slotted spoon to carefully lift the eggs out of the water. Place them on a paper towel or clean dishcloth to drain off any excess water.

### Step 6: Serve

Season the poached eggs with salt and pepper as desired, and serve immediately.

## General Notes

### Vinegar

Adding vinegar to the water helps the egg whites to coagulate more quickly, but too much can impart a vinegar taste to the eggs.

### Simmering Water

Keeping the water at a gentle simmer is critical; if the water is boiling too vigorously, it can cause the eggs to break apart.

### Fresh Eggs

Use the freshest eggs possible for poaching. Fresh eggs have firmer whites that hold together better in the water.

### Troubleshooting

If the egg whites spread too much in the water, try poaching eggs in a small cup or poacher to help maintain their shape.