

# PAAS

## How to prepare the perfect hard-cooked egg

1. Place eggs in single layer in saucepan. Add water to at least 1" above eggs.
2. Cover. Quickly bring just to boiling. Turn off heat.
3. If necessary, remove pan from burner to prevent further boiling. Let eggs stand, covered, in the hot water for 15 minutes for large eggs (12 minutes for medium eggs, 18 for extra large eggs).
4. Immediately run cold water over eggs or place them in ice water until completely cooled.

### Tips for preparing hard-cooked eggs:

- Only cook one layer of eggs at a time. Rapidly boiling water causes the eggs to bump against one another, which is more likely to cause cracking.
- To avoid cracking as well as the harmless, greenish ring around hard-cooked yolks, avoid over-cooking. Also, cool the eggs quickly after cooking by running cold water over them or placing them in ice water until completely cooled.
- Once eggs have cooled, refrigerate them in their shells until use.
- Hard-cooked eggs in the shell can be refrigerated up to one week. Hard-cooked eggs out of the shell should be used immediately.

### To "empty" eggs for decorating:

1. Use a pin or needle to make a hole in the fat end of a raw egg. Wiggle the needle around or use a nail to create a slightly larger hole. The hole should be about ¼" across, or about the size of a pencil eraser.
2. Make a hole in the opposite end of the egg. This hole can be much smaller. Insert the needle into the egg to break the yolk (this makes it easier to remove the egg). Use a baby's nose aspirator, or simply your mouth, to blow into the small hole to remove the egg yolk and egg white into a large bowl. When the egg has been removed from the shell, run water into the eggshell, shake it to rinse the insides well, and pour it out.