

Egg Cooking Chart

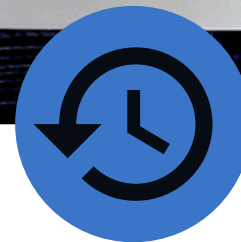
4 min . Soft Boiled
(Runny yolk)

6 min . Soft Boiled
(Soft yolk)

8 min . Hard Boiled
(Semi-solid yolk)

12 min . Hard Boiled
(Solid yolk)

15 min . Super Hard Boiled
(Solid, firm yolk)



PRO TIP

Transferring the eggs to an ice bath immediately after boiling stops the cooking process, allowing for perfect yolks.