Poaching Eggs

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0ahUKEwjWpsaDs53LAhUCEpoKHf6gABkQjRwIBw&url=http://www.stepbystep.com/flourless-chocolate-espresso-cake-recipe-7234/&psig=AFQjCNGu8kDqx4UozPAdJzX4CklkH2sdkA&ust=1456849889677558)

Bring a pan of water to the boil.

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Add a few splashes of vinegar

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Carefully break the egg into the water.

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Gently keep swirling the water to help the egg white stay together.

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Serve with black pepper and enjoy!