



Poached Eggs in Beef Bone Broth

Slow-cooked for 24 hours, Borough Broth's beef bone broth adds all the flavour you need to this easy dish

Serves: 2

Prepare: 20 Minutes

Cook: 45 Minutes

Difficulty: easy

Ingredients

- [330ml organic beef bone broth](#)
- 1 handful of greens (we used purple kale)
- 2 organic medium sized eggs
- chilli, to garnish
- sriracha, to garnish
- spring onion, to garnish

Method

1. Line a bowl with chopped greens and bring the beef broth to a quick boil in a saucepan
2. Reduce to a simmer and stir vigorously almost creating a whirlpool in the pan
3. Crack an egg into the centre of the pan and allow to simmer for 3 minutes
4. Scoop the egg out and place onto the bowl of greens and repeat with the second egg remembering to create a whirlpool in the pan first
5. Once both eggs are placed, top the bowl with the broth
6. Top with garnish (if required)