



?T? In our Vegetarian Alphabet goes to the Philippines. Nice one guys with the battered Egg as a street food. However we thought we'd make it just a little bit more messy with a runny yolk!

Ingredients:-

Eggs to boil!

2 Eggs, whisked for the batter

Cornflour

Plain Flour (Gluten free for us)

Turmeric

Hot Chilli Powder

Garlic Salt

Onion Salt

Soda Water

Method:-

(1) Heat a pan of water to boiling.

(2) Use a slotted spoon to lower the Eggs into the water and allow to boil for 6 minutes.

(3) Lift the Eggs from the pan and swap the water for cold.

(4) Pop the Eggs back in the cold water and set aside.

(5) Add Cornflour to a bowl to coat the Eggs.

(6) Heat a fryer to 160c.

(7) Mix the Eggs, Cornflour, Plain Flour, Turmeric, Chilli Powder, Onion & Garlic salt ? with

enough Soda water to make a really sticky batter.

(8) Shell the Eggs very carefully and roll in the Cornflour.

(9) Coat in batter and lower into hot oil at 170c making sure they don't stick to the bottom.

(10) Once they are browned and floating lift out and drain on kitchen paper.

These are clearly ?Street Food? and not intended as a main meal. But they are really good as a side with a dip and salad.