

?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.