manufactured by POACHIES PO Box 1163, Bushey, WD23 9FG, UK

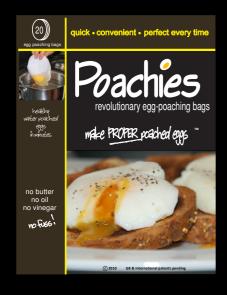
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Proper, water-immersed poached eggs have always been difficult to prepare, with unpredictable and inconsistent results...

## Until now.

## **Introducing EGG-POACHING BAGS**





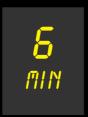
healthy water poached eggs in min tas

















Boil

Crack

Immerse Six M

Six Minutes

Remove

**Shake** 

Serve

Egg-Poaching bags allow water to contact the egg, without the raw egg leaking into the water. After a few minutes your delicious poached egg slides out easily using no butter, no oil, and no vinegar.

So you get proper water-poached eggs, perfect first time. Every time.

Immerse several together in one saucepan and make as many poached eggs as you want. All at the same time.

Proper, water-poached eggs are healthy and delicious.

...now they are simpler to make than fried, scrambled or omelette.

Egg-Poaching Bags. We've mastered the art of the Perfectly Poached Egg.

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