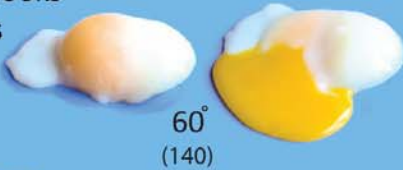


still basically raw.
cook for two hours
to pasteurize.

57°
(134.5)

white just set but looks
ghostly and breaks
as soon as you
touch it. useless.



60°
(140)

the perfect egg to put
on toast. white soft
but good. a quick dip
in simmering water will
make it look traditional.



62°
(143.5)

yolk fully set but very
creamy. white firmer.



64°
(147)

the perfect yolk to roll
into sheets. whites
not as nice as 65.



66°
(151)

yolk more granular.



68°
(154.5)

hard boiled.



75°
(167)



63°
(145.5)

yolk creamy but not
set --it acts like a
sauce. white firmer.



65°
(149)

our favorite white
--firm not rubbery.
doesn't crack well.
yolk malleable.



67°
(152.5)

yolk developing
granularity but still
soft. will break when
rolled in sheets.



72.5°
(162.5)

yolk fully granular
and starting to turn
green. smells of
sulfur.