

Egg Sando



Preparation time: 22 mins

Serves: 2 people

User Rating: ★★★★★

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The cross-section really sets this sandwich apart in the world of egg salad.

Recipe by Camellia Ling Aebischer.



Ingredients

- 8 eggs
- ¼ cup Japanese mayo
- 1 tbsp toasted sesame seeds
- 2 spring onions, finely sliced
- Salt and pepper, to taste
- 4 slices thick, fluffy white bread

Method

1. Bring a medium pot of water to boil. Once boiling, lower in your eggs using a spoon. Set a timer for 7 minutes.
2. After 7 minutes, drain the water and cover the eggs with cold water, repeat one or two more times until the water stops re-warming.
3. Peel the eggs, set two aside. Roughly chop the remaining six and add to a bowl with the mayo, sesame, spring onion and seasoning.
4. Lay down two slices of white bread and arrange some of the egg salad into a ring shape on each slice. Place the reserved eggs in the centre of each ring. Top the rings with more egg salad until they reach the level of the boiled egg then place the remaining slices of bread ontop.
5. Wrap each sandwich in baking or wax paper and slice in half to reveal the egg cross-section. Try not to forget which direction the egg was when wrapping it.