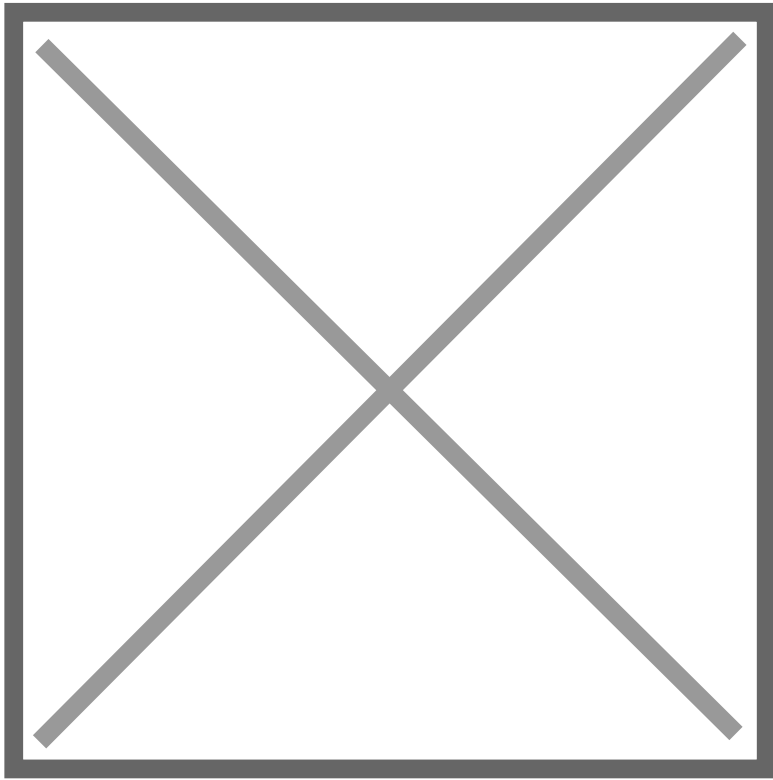


Avo Poached-Egg Sandwich



A perfect brunch treat.

Yields	2 servings
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Ingredients

- 2 toasts, or 1 bagel
- 1 avocado
- 1 slice of smoked salmon
- 2 eggs
- 2 spreads of cream cheese (e.g. Philadelphia)
- 1 pinch of salt
- 1 pinch of pepper
- 1 pinch of paprika

Instructions

1. Poach the eggs.
 1. Fill 3/5 of the deep pan with salted water.
 2. Bring it almost up to the boiling point (induction stove level 7).
 3. Crack each egg in a row in a small bowl.
 4. Then carefully pour it out into the almost boiling water.

5. Repeat with each egg.
 6. Keep it on the heat for **2 min**.
 7. Remove the pan from the heat, cover with a lid, let it rest for **1-2 minutes**.
 8. Remove the poached eggs with a colander from the water.
2. Cut the bagel horizontally into halves. Roast it a little bit. Spread cream cheese on top.
 3. Mash the avocado. Spread it on top of bagel halves. Add a bit of salt on top.
 4. Cut the smoked salmon slice into two and place it on top of avocado layer.
 5. Place poached eggs on each half. Add salt, pepper, and paprika for color. Enjoy!

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