

Human: how to boil a egg

AI: I'm sorry, but my expertise is in HR and job-related topics like interview preparation and resume writing. I

Human: how to boil a egg

AI: To boil an egg:

1. Place eggs in a saucepan and cover with cold water by about an inch.
2. Over high heat, bring the water to a rolling boil.
3. Once boiling, remove from heat and cover the pot.
4. Let the eggs sit in the hot water for the desired amount of time, depending on how cooked you want the yolk.
 - * 3 minutes for soft boiled
 - * 6 minutes for medium boiled
 - * 10-12 minutes for hard boiled
5. Drain the hot water and run cold water over the eggs to stop the cooking process. This also helps the shell peel.
6. Gently tap the eggs on a hard surface to crack the shell, then peel and enjoy!

Here's the translation to French:

Pour faire bouillir un œuf :

1. Placer les œufs dans une casserole et les couvrir d'eau froide d'environ un pouce.
2. À feu vif, porter l'eau à ébullition.
3. Une fois à ébullition, retirer du feu et couvrir la casserole.
4. Laisser les œufs reposer dans l'eau chaude pendant la durée souhaitée, selon la cuisson.