

An Egg Kiss: A Culinary and Cultural Exploration of the Humble Egg



Eggs are one of the most versatile and nutritious foods on the planet. They are a good source of protein, vitamins, and minerals, and they can be cooked in a variety of ways. In "An Egg Kiss," we take a deep dive into the world of eggs, exploring their history, global traditions, and innovative recipes.

An Egg & A Kiss: A Magik Prep Academy Story by AJ Skelly

★★★★★ 5 out of 5

Language : English

File size : 3123 KB

Text-to-Speech : Enabled



Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 10 pages
Lending : Enabled



We begin by tracing the history of eggs from their humble origins in ancient Egypt to their widespread use in cuisines around the world. We then explore the cultural significance of eggs in different societies, from their role in religious ceremonies to their use as symbols of fertility and new life.

Of course, no book about eggs would be complete without a collection of delicious recipes. We've included recipes from around the world, from classic dishes like eggs Benedict to more innovative creations like egg sushi. Whether you're a seasoned chef or a beginner in the kitchen, you're sure to find something to your liking in "An Egg Kiss."

Here's a sneak peek at some of the recipes you'll find in the book:

- Eggs Benedict
- Scrambled eggs with smoked salmon and crème fraîche
- Omelet with cheese and herbs
- Frittata with vegetables
- Quiche with bacon and Gruyère cheese
- Shakshuka

- Egg curry
- Egg fried rice
- Egg rolls
- Egg salad
- Deviled eggs
- Egg nog

And much more! With its comprehensive coverage of the culinary and cultural world of eggs, "An Egg Kiss" is the perfect book for anyone who loves this versatile and delicious ingredient.

"Eggs are the perfect food. They're nutritious, delicious, and versatile. What more could you ask for?" - Julia Child

Eggs Benedict

- 6 English muffins, split and toasted
- 12 slices Canadian bacon
- 12 poached eggs
- Hollandaise sauce

1. Place the toasted English muffins on a serving platter. 2. Top each muffin with two slices of Canadian bacon. 3. Carefully place a poached egg on top of each slice of bacon. 4. Spoon Hollandaise sauce over each egg. 5. Serve immediately and enjoy!

So what are you waiting for? Free Download your copy of "An Egg Kiss" today and start exploring the world of eggs!



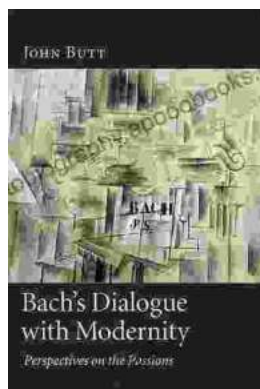
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