



# Egg in Butter Roll

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Makes 1 Egg in Butter Roll

1 Butter Roll  
1 Large Egg  
1.5 tbsp Mayonnaise (preferably Japanese Kewpie mayonnaise)  
0.5 Garlic, crushed  
1 tsp Parsley, finely chopped  
Black Pepper and Salt

## Instructions

This is inspired by my mother, who used to make this for me for lunch. Instead of garlic she would finely chop spring onions, and it was so addictive. That's when I learned that simple food like this can be really good if you add just a little more effort into it.

Firstly, boil the egg to perfection. Depending on your stove and size of the eggs, cooking time will vary but this is the way I do in my kitchen.

Put the egg(s) in a pan, pour in water just above the eggs without drowning them, and put on the heat. When the water starts boiling, I time it and cook for another 5 minutes. Fluffy egg can save your soul!!!

In a bowl, combine mayo, garlic, parsley and pepper (fine) and salt, and mix. When you mix these, make sure to incorporate a lot of air when you mix. The easiest way is to take a spoon and draw vertical circles, and if you can, turn the bowl at the same time.

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Someone said that cooking is a brain workout :]

When the eggs are done, run them under water and peel, and using the egg cutter, cut them into 3mm\*3mm cubes or thereabouts and coat it with your mayo mix.

Make an incision in a roll so that there's enough space for the egg to go in and fill it up with the eggs. Garnish with parsley if you fancy.

Sit on the couch and enjoy!