

Experiment 1: THE PERFECT POACHED EGG

Hypothesis: A spinning egg-shaped object in water will create longitudinal water vortexes that by its implosive, whirling movement will create the perfect poached egg.

The hypothesis is created from water movement theories of parascientist and water engineer Viktor Schauberger and poached-egg-cooking-tips from chef de cuisine Jamie Oliver.

Agents:

Egg-shaped object on stick
Drill
Container for water, prefferable with round edges
Eggs (as many as you can eat)
Electric water boiler
Salt

Procedure:

1. Boil water in electric water boiler.
2. Pour water into container.
3. Connect drill with the egg-shaped object.
4. Spin the egg-shaped object in the water until vortex movements appear.
5. Break the egg and apply yolk and whites into the center of the vortex.
6. Wait 3 minutes.
7. Take the egg up with a spoon.
8. Bon appétit. Serve with salt.

