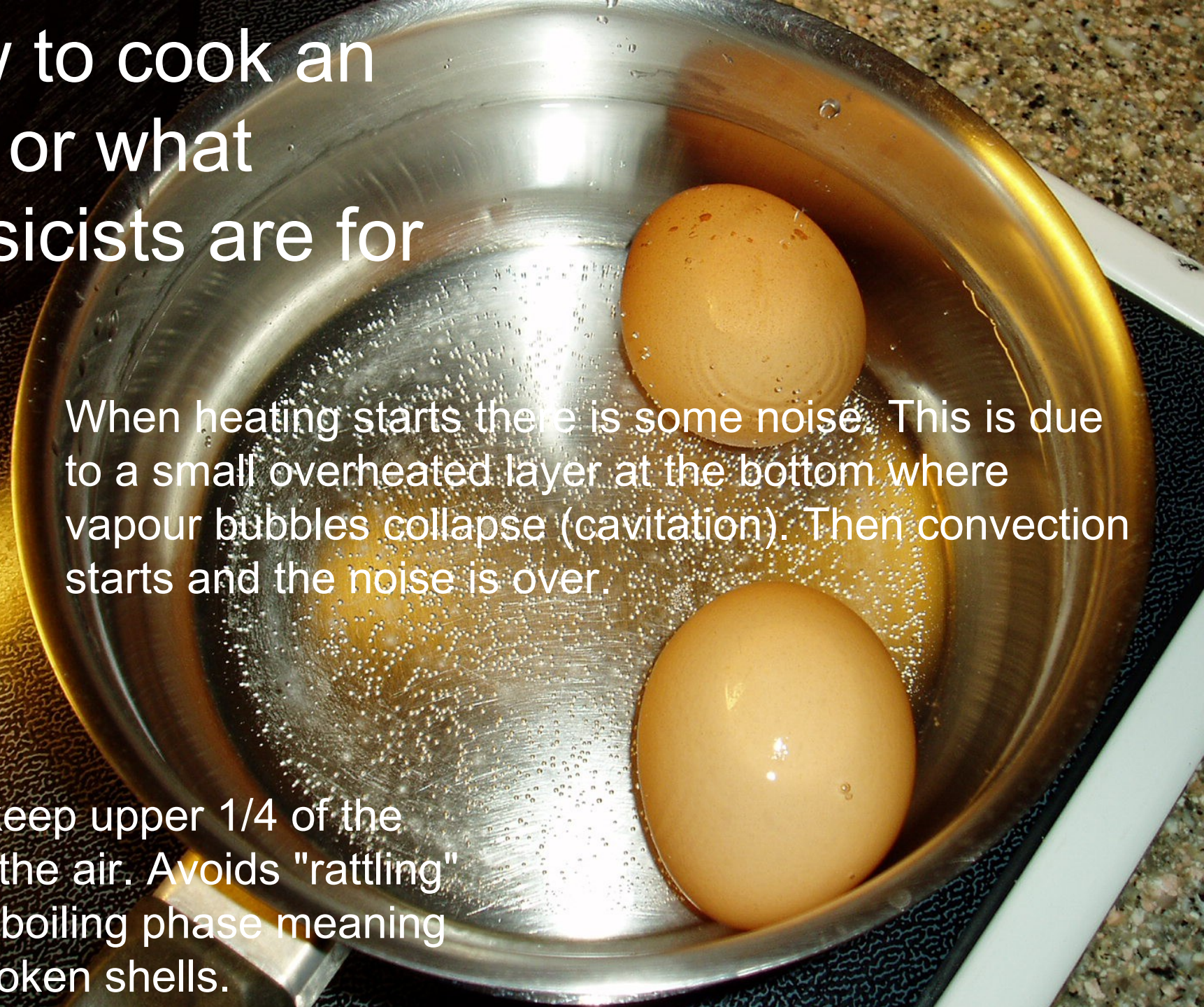


How to cook an egg or what physicists are for

When heating starts there is some noise. This is due to a small overheated layer at the bottom where vapour bubbles collapse (cavitation). Then convection starts and the noise is over.

Hint : keep upper 1/4 of the egg in the air. Avoids "rattling" during boiling phase meaning less broken shells.



Outgassing
gas solubility
decreases with
temperature



Outgassing
nearly
finished



Boiling starts

Noise starts
(cavitation)





Be aware

First large vapour bubble rises besides the egg



The right moment
to start stopwatch

uncertainty ± 10 sec

Full boiling



Exactly 3 min. later, after
quenching in cold water



The perfect breakfast egg, a well polymerized egg-white and the yolk still liquid

