



INSTRUCTION CARD - SEPARATING

INGREDIENTS:

Eggs

UTENSILS:

Slotted spoon or small funnel

Two bowls

METHOD:

There are two methods you can use when separating the egg white from the egg yolk:

EGGSHELL METHOD:

1. Gently tap the middle of the egg on the edge of the bowl. Working over the bowl, use your thumbs to gently split the eggshell into two halves, keeping the yolk within one half of the shell and letting the white drop into the bowl.
2. Gently move the yolk back and forth between the two halves of the eggshell, letting any egg white drip into the bowl.
3. Repeat until most of the egg white has dripped into the bowl, being careful not to break the yolk.
4. Then place the egg yolk gently into the other bowl.

SLOTTED SPOON/FUNNEL METHOD:

1. Place slotted spoon or small funnel over a bowl.
2. Crack the egg by gently tapping the middle of the egg on the edge of the bowl. Use your thumbs to gently split the eggshell into two halves and gently drop egg into the slotted spoon or funnel.
3. Gently tilt the spoon or funnel to allow the egg whites to drip into the bowl. Continue until most of the egg white has dripped into the bowl, being careful not to break the yolk.
4. Carefully place egg yolk into a separate bowl.

NOTE: Do not use broken, cracked or out of date eggs (refer to the Information Sheet – Safe Egg Handling for further information).



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