

# Japanese Egg Salad Sandwich

## Ingredients

---

3 Eggs  
2 T Japanese Mayonnaise  
1/4 t Salt  
1/8 t Sugar  
0 ds Ground Black Pepper  
2 Milk Bread Slices  
1/2 T Butter (salted, softened)

## Instructions

---

1. Place the cold eggs in a medium saucepan and cover completely with cold water. Bring the eggs to a rolling boil then quickly turn the heat down to a gentle simmer. Simmer the eggs for 10 minutes.
2. Once the eggs are done cooking, quickly remove from the boiling water and plunge the eggs into a bowl of ice water. Crack eggs then peel the eggs under cold running water.
3. Separate the yolks from the whites and whip the yolks with the mayonnaise, salt, sugar, and a pinch of freshly ground black pepper for seasoning. Chop the cooked egg whites into small cubes and fold them into the creamy yolk mixture.
4. Lay two slices of milk bread on a plate. Next, butter the bread with soft salted butter and

# Japanese Egg Salad Sandwich

spread a thick layer of egg salad onto one of the bread slices. Top with the other slice.

5. Use a sharp knife to slice off the bread crusts and to slice the sandwiches diagonally. Enjoy!