

# Kaya Toast

## Ingredients

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2 Bread Slices (thick, toasted)  
1 1/2 T Butter (salted, shaved)  
1 Egg (soft boiled, sunnyside up)  
1 t Dark Soy Sauce  
0 ds White Pepper  
2 T Kaya

## Instructions

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1. Spread 1 tablespoon kaya evenly over one side of each of the slices of the bread. Then place a layer of shaved butter over the jam. Place one slice of bread over the other to form a sandwich.
2. Halve the sandwich, and then cut each half into thirds to form 6 even wedges.
3. To soft boil the egg, add the egg to boiling water. Cook for 6 minutes, remove and ice.
4. Pour the dark soy sauce over the egg and dash with the pepper. Serve the egg alongside the sandwich wedges.