A SQUARE EGG

Make a hard-boiled egg with corners.

THE SETUP

Another word for oval is egg-shaped. There are definitely no square eggs in nature. So imagine how surprised your family and friends will be when you serve an egg shaped like an ice cube.

You will need:

• An extra-large egg
• A pot of water
• A stove
• Cooking oil or spray
• A small plastic box about 1 1/2" wide x 1 1/2" long x 1 1/2" high (we used a small square box designed to hold paper clips)
• A spoon
• Paper towels

To square an egg start by placing it in cool water and bringing the water to a boil. Let it continue to boil rapidly for ten minutes. While the egg is cooking, grease the inside of the box with oil or cooking spray. Turn off the heat, and remove the egg with a spoon. Do not throw out the water. Place the hot egg on several paper towels. Wrap the towels around the egg and gently tap the egg to crack the shell all over. Unwrap the egg and bit by bit, carefully peel away the shell. Have your assistant occasionally dip the egg back into the hot water to wash off bits of shell and to keep the egg hot. When the shell has been removed, gently push the egg, pointed end first, into the plastic box. The egg should completely fit. Put the lid on the box if it has one, otherwise weigh it down with a plate.
Place the boxed egg in the refrigerator for at least a half hour. The cooled egg should slide out of the box easily. But it has now been permanently altered into a distinctly unnatural shape.

INSIDER INFORMATION
Egg white is made of water and protein molecules that are like tiny balls of yarn. Cooking unravels the protein molecules and causes them to bond to one another. Water is trapped in the spaces between the protein molecules. The liquidy egg white now has the consistency of a gel, or flexible solid. While the gel is still hot, the protein bonds can be manipulated. They are flexible enough to be molded into a square shape. Additional bonds continue to form between protein molecules until the egg is cold. Then the shape becomes permanent.