

# Chapter 58

In Chapter 58, we find Henk van Veen savoring a perfectly made poached egg while on a plane, sharing his appreciation with a young steward named Ashley. Henk passionately discusses his criteria for an ideal poached egg, emphasizing the importance of using free-range eggs and the yolk's color, which he believes should be a lively orange rather than the overly yellow ones favored by the British. He argues that the egg's texture is crucial too, with the yolk likened to lava that should flow smoothly yet slowly, allowing the toast—his version of Pompeii—to absorb its warmth without a rush to destruction.

Henk criticizes the trend of sourdough toast, asserting that seeded granary toast is the true companion for poached eggs, a sentiment he articulates with philosophical flair, quoting Spinoza in a humorous critique of modern culinary choices. As he enjoys the meal, he acknowledges the uncommon yet impressive feat of having such a dish served in-flight, contemplating a visit to thank the chef and maybe procure their contact details in case his personal chef is unavailable in the future.

His thoughts shift as he recalls the adventure he is on, tracking a series of murders from South Carolina to St. Lucia, and now he is heading to Ireland, where another victim, Mark Gooch, is expected to be found. Henk feels a thrill at the prospect of arriving in Cork before Amy Wheeler and her group, pondering the little joys of life, such as the thrill of standing in the aisle during the plane's landing—a sensation he equates with adventure. Despite the steward's insistence that he should buckle up, Henk convinces Ashley to allow him to stand, relishing in the small thrill that comes with the risk of the landing.

This chapter encapsulates Henk's character—both a connoisseur of good food and an adventurer at heart, with a taste for the unusual and the daring, all while remaining acutely aware of the darker context that connects his dining experience to his pursuit of justice.