

HOW TO MAKE SCRAMBLED EGGS

Equipment : Glass bowl, frying pan, fork, dessert spoon, wooden spoon, spatula, chopping board, plate.

Ingredients:

2 eggs – mixing bowl

knob of butter

Salt and pepper to season

1 x slice bread



Method

1. Crack 2 eggs into a bowl.
2. Add a pinch of sea salt and black pepper.
3. Beat the eggs together with a fork.
4. Put a small pan over a low heat and drop in a knob of butter.
5. Melt the butter slowly until it's frothy. While the butter is melting, pop a slice of bread in the toaster.
6. Pour the beaten eggs into the pan.
7. Stir slowly using a wooden spoon or spatula, bringing in all the mixture from the edges of the pan.
8. Your eggs are ready when they look silky and slightly runny (they'll continue to cook a little even after you've removed them from the heat).

Recipe Evaluation

Method   

Taste

1	2	3	4	5
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