



Classic Scrambled Eggs

Serves: 2

Ingredients

4 Eggs

1/2 cup milk

Pinch salt

Pinch freshly ground black pepper

1 tablespoon butter or margarine

Method

Beat the eggs, milk, salt and pepper together in a bowl. Melt the butter in a frypan. Pour in the egg mixture. Cook over a low heat. Lift and turn the mixture with a spoon, keeping it in large soft masses. When set, serve on hot toast and garnish with chopped fresh parsley or herbs, to your taste.

Recipe Variations: Arrange 200g of smoked salmon pieces on top of the scrambled eggs as the mixture begins to set.

Alternatively, sprinkle 2 tablespoons of roughly chopped, roasted pinenuts over the scrambled eggs as the mixture begins to set.

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