

SCRAMBLED EGGS – THE BEST



COOKEE'S TOOL KIT

Measuring spoons

Spatula

Skillet

Bread knife

Toaster or Toaster
Oven

Adult supervision



Cookee



Ingredients

- 6 large free-range eggs
- 3 tablespoons ice-cold butter diced
- 2 tablespoons water
- pinch of freshly ground sea salt and pinch of black pepper
- ½ teaspoon grated parmesan or shaved parmesan
- 2-3 chunky slices of rustic bread, fresh French bread works
- Few chives, snipped (substitute with green onion if necessary)

Directions

1. Break the eggs into a cold, heavy-based skillet, add the butter, and place onto the stove medium heat. Add water and pepper to taste. Using a spatula, stir the eggs frequently to combine the yolks with the whites.
2. As the mixture begins to set. The eggs will take about 4-5 minutes to scramble – eggs should still be soft and quite lumpy. Don't let them get too hot – cool the temperature by moving the pan off of the heat for a minute, stir, then back on the heat.
3. Meanwhile, toast the bread.
4. Add the parmesan cheese and salt to season the eggs at the last minute, then add the snipped chives.

To serve put the toast on warm plates, pile the softly cooked eggs on top. Serve hot!

Serves: 4

Time: 10 minutes

