

Scrambled Eggs



Ingredients

2 large fresh eggs

6 tbsp milk

Knob butter

Wholemeal bread

Method

1. Lightly whisk the eggs, milk and a pinch of salt together until all the ingredients are just combined.
2. Heat a small non-stick frying pan for a minute or so, then add the butter and let it melt. Don't allow the butter to brown or it will discolour the eggs. Pour in the egg mixture and let it sit, without stirring, for 20 seconds. Stir with a wooden spoon, lifting and folding it over from the bottom of the pan. Let it sit another 10 seconds then stir and fold again.
3. Repeat until the eggs are softly set and slightly runny in places, then remove from the heat and leave for a few seconds to finish cooking. Give a final stir and serve on wholemeal toast.