How to make perfect scrambled eggs

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Prepare

Less than 30 mins

Cook

Less than 10 mins

Serve

Serves 1

Dietary

Gluten-free | Nut-free | Vegetarian

Learn how to make the best scrambled eggs in minutes with our easy to follow video guide. Breakfast just got better!

Shopping list Share Print

Ingredients

2 free-range **eggs**

2 tsp **butter**

salt and freshly ground **black pepper**

Recipe tips

Method

1. Crack 2 eggs into a bowl and season with salt and pepper. Lightly beat with a fork until the yolks and whites are combined.
2. Heat a frying pan over a medium heat. Melt a teaspoon of butter in the pan so the base and sides are covered. When the butter starts to foam, pour in the eggs and stir immediately with a wooden spoon. Keep stirring gently as they cook to break up the egg and help it to 'scramble'. This should take 3–5 minutes.
3. When the egg is nearly cooked remove from the heat and stir in another teaspoon of butter. The eggs will continue to cook in the residual heat of the pan to produce a smooth and creamy finish. Serve immediately.

Recipe tips

If you prefer a creamier taste to your scrambled eggs add a splash of cream or whole milk when you remove the pan from the heat and stir to combine.

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