

Scrambled Eggs

Ingredients:



Milk

Eggs

Pepper

Salt

Butter

Equipment:



Frying Pan

Fork

Knife

Spatula

Small bowl

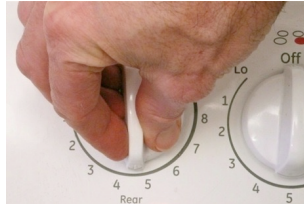
Cooker/ hob

Method:

1. Put the frying pan on the hob



2. Turn the ring to medium heat



3. Crack 2 eggs into the small bowl.



4. Add a dash of milk (2 table spoons).



5. Add a pinch of salt



- and ground black pepper.



6. Beat the eggs and milk in the bowl with a fork, until they are well mixed.



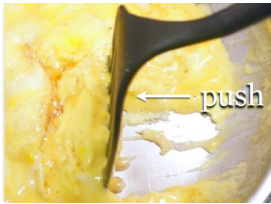
7. Put a small knob of butter into the warmed frying pan.





8. Add the egg mixture to the pan.

9. Gently push the eggs towards the middle of the pan using the spatula until solidified.



10. When the scrambled egg is cooked using the spatula lift it onto a plate and eat.

