Scrambled Eggs

Quick · Make it with your kids · Serves 2

Ken's note: TBD

Low heat and patience give soft, creamy curds.

Ingredients

- 4 large eggs
- 1 Tbsp butter, plus a little for finishing
- 1 Tbsp milk, cream, or crème fraîche (optional)
- Salt and black pepper
- Chives, to serve (optional)

Method

1. Whisk the eggs well with a pinch of salt and the milk. Melt the butter in a nonstick skillet over medium-low heat. Pour in the eggs and let them set for 20–30 seconds, then stir slowly with a spatula, pulling the curds across the pan. Cook 2–3 minutes. Take the pan off the heat while the eggs still look slightly wet; they finish cooking on the plate. Stir in a small pat of butter, add pepper and chives.
2. For a crowd, scramble in two batches rather than one big one. For fluffy diner-style eggs, use medium heat and add 2 Tbsp milk per 4 eggs.
3. **Add-ins:** shredded cheddar or goat cheese, sautéed mushrooms or spinach, crisp bacon, or smoked salmon with a spoonful of cream cheese.