Scrambled eggs

Ingredients

25g butter
6 eggs, lightly beaten
1/3 cup cream or milk
Salt and cracked black pepper

Method

1. Step 1

Melt the butter in a non-stick frying pan over medium low heat. Place the eggs, cream/milk, salt and pepper in a bowl and whisk lightly until combined.

2. Step 2

Pour the egg mixture into the pan and using a spatula, gently move the mixture around the pan in a folding motion for 2-3 minutes. and continue cooking for 2-3 minutes, folding the egg to fully incorporate until just set. Serve scrambled eggs with hot toast.