

Scrambled Eggs



Ingredients

2 large free-range eggs

sea salt and freshly ground black pepper

a small knob of unsalted butter

To cook your scrambled eggs

- Crack the eggs into a measuring jug
- Add a tiny pinch of black pepper and sea salt
- Use a fork to beat them together well
- Put a medium saucepan over a low heat and add the butter
- Leave it to melt slowly, then when it starts to bubble carefully pour in the eggs
- Stir slowly with a wooden spoon, or a spatula if you've got one, so you can get right to the edges of the pan
- Keep gently stirring until the eggs still look silky, slightly runny and slightly underdone, and then remove from the heat – the heat of the pan will continue to cook the eggs to perfection

To serve your scrambled eggs

- Serve with lightly buttered toast