

Miele

Eggs your way

By Miele

10 minutes

Preparation time

3-5 minutes

Cooking time

1 serving

Serves



INGREDIENTS

Scrambled eggs

2 eggs
Salt flakes and pepper, to taste
60 ml (¼ cup) cream
10 g butter

Poached eggs

Eggs
1 tbsp white wine vinegar
Salt flakes and pepper, to taste

Fried eggs

Eggs
1 tbsp vegetable oil or butter
Salt flakes and pepper, to taste

METHOD

Scrambled eggs

1. Whisk the eggs, salt and pepper together in a bowl.
2. In a small saucepan, bring the cream to the boil on induction setting Boost. Reduce the heat to induction setting 8, add the butter and melt.
3. Pour the eggs into the saucepan. Cook on medium heat, induction setting 5 and stir gently until the egg thickens.
4. Remove the scrambled egg from the heat and serve.

Poached eggs

1. Bring a pot of water to the boil on Induction setting Boost. Add the vinegar and reduce the heat to induction setting 5.
2. Crack an egg into a small bowl. With a metal spoon, swirl the water to create a whirlpool effect. Drop the egg into the water and cook for 3 minutes, or until desired level of doneness.
3. Remove the egg using a slotted spoon and drain on plate lined with paper towel. Season and serve immediately.

Fried eggs

1. Heat a non-stick frying pan with oil or butter on medium-high heat, induction setting 7.
2. Cook for 2-3 minutes, or until desired level of doneness.

Hints and tips

- Eggs can be served with your favourite breakfast accompaniments including crispy bacon, avocado, tomatoes and mushrooms.