

## **I - Read the recipe and try to put it in the correct order**

### **Perfect Scrambled Eggs**

#### **Directions**

( ) Let rest: As soon as no more liquidous egg is running around the pan, kill the heat and gently transfer the scramble to the warmed plate. Let the eggs rest for 1 minute to finish cooking before serving.

( ) Whisk the eggs: Whisk 3 large eggs, 1 pinch of kosher salt, 1 grind of black pepper and 3 tablespoons whole milk together until light and foamy.

( ) Scramble the eggs: Stir slowly with a rubber or silicone spatula. As soon as curds (big soft lumps) of eggs begin to form, drop the heat to low and shift from stirring to folding the curds over on themselves while gently shaking the pan with the other hand.

( ) Add to the pan: Add 1 tablespoon unsalted butter to a skillet and put it over high heat. When the butter bubbles (after about a minute), pour the eggs straight into the middle of the pan

## **II - Underline all the ingredients in the recipe and list them.**