



Miele

Eggs your way

By Miele

10 minutes

Preparation time

3-5 minutes

Cooking time

1 serving

Serves

INGREDIENTS

Scrambled eggs

2 eggs
Murray River Salt Flakes
Black pepper, freshly ground
60ml cream
10g butter

Poached egg

Egg
1 tbs vinegar
Salt and pepper

Fried eggs

Eggs
Oil or butter
Salt and pepper

METHOD

Scrambled egg

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 heat, Induction setting 8 and add the butter and melt.
3. Pour the eggs into the saucepan. Cook on medium heat, Induction setting 5-6, stir gently until egg thickens.
4. Remove the scrambled egg from the heat and serve.

Poached egg

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 to desired doneness.
3. Remove the egg using a slotted spoon and drain on a paper lined plate. Season and serve immediately.

Fried egg

1. Heat a non-stick frying pan with oil or butter on medium 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.