

EGGS



## Scrambled

Break the eggs into a bowl, add milk, salt and pepper and whisk with a fork. Add butter to a pan, let it melt then add the eggs whilst continually stirring until the eggs scramble.



## Boiled

Put the egg into a pan of cold water and heat. We often eat this type of egg with toast 'soldiers'.



## Fried

Break the egg carefully into a large flat pan with a little oil.



## Poached

We often use a special pan with little cups in them to make this type of egg but you can also cook them like this in water and vinegar.



Remember: You should never use the cooker without the help of an adult.