

Cafe-Style Folded Egg Rose



Preparation time: 10 mins

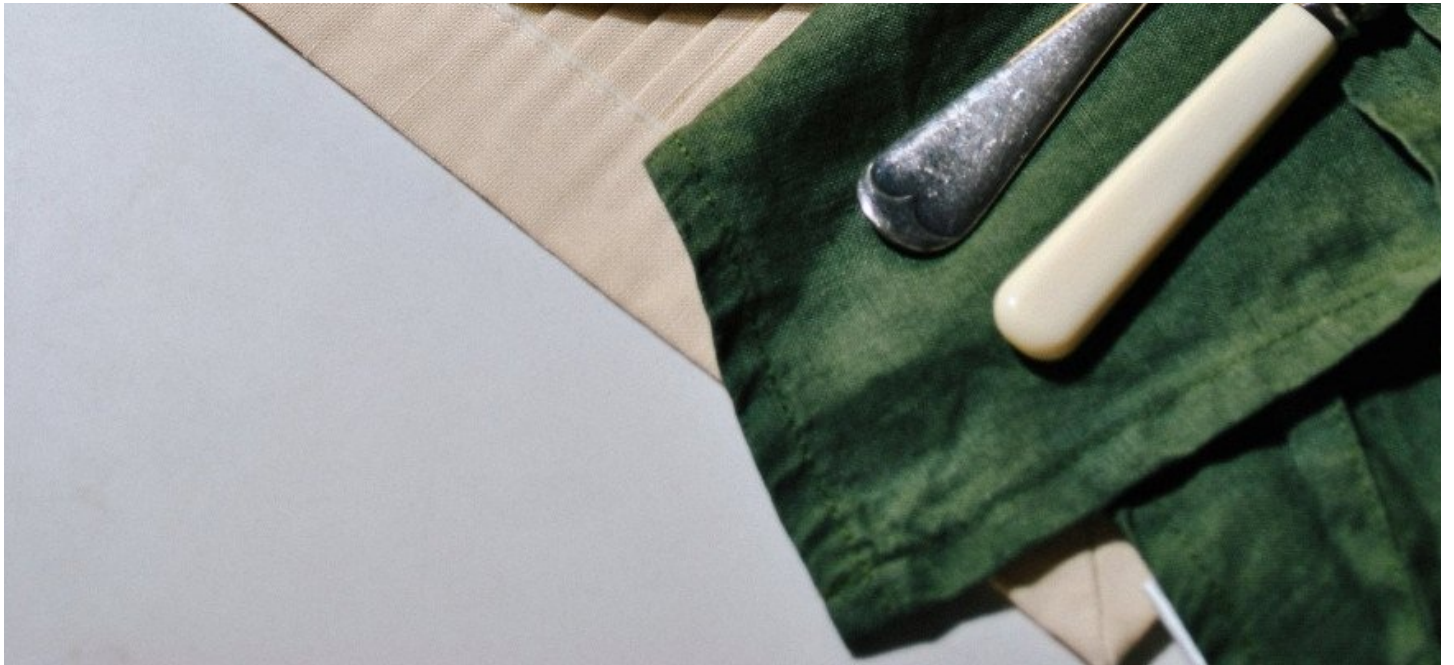
Serves: 1 person

User Rating: ★★☆☆☆

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Who needs to go out for brunch when you can make it at home? In this recipe, we'll show you how to make the beautifully textured Folded Egg Rose. After you master this simple technique, you'll be pumping out cafe-style eggs with ease.





Ingredients

- 3 eggs
- Pinch salt
- 1 teaspoon (or pat) of butter
- Toast and condiments, to serve

Method

Note: You will need a good non-stick pan for this recipe.

1. Crack eggs into a small bowl or jug, season with salt and beat to break up.
2. Set a small non-stick pan over medium heat and let it come to temperature for a few minutes. Add butter to the pan, swirl, then add eggs.
3. Allow a thin layer of egg to set on the bottom, this should just take a few seconds. Then, slowly run a spatula around the edge of the pan drawing a circle, which will pull the set curd on the bottom into a small pile.
4. Continue by gently rolling the set curd around the edge of the pan, tilting the pan so any uncooked egg can run off and reset. Think of it like rolling up a cinnamon bun sideways.
5. Once there is no more egg running off, tuck in any loose edges and place the folded egg rose on a piece of hot, buttered toast.
6. Serve with your condiments of choice.