

Folded Eggs



10 min

2 people



4.5 Rating

Make this easy Aussie cafe staple at home - simple, quick, easy and delicious!

Recipe by Camellia Ling Aebischer

Quick & Easy



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Ingredients

- 6 eggs
- Salt, to taste
- 1 tbsp butter, for frying
- Toast and sides of choice, to serve

Method

1. Crack your eggs into a medium sized bowl, season with salt, whisk and set aside. Optionally add 2-3 tbsp of cream.
2. Heat a medium non-stick pan over medium heat and add the butter. Melt until it starts to foam then add your eggs. Using a spatula slowly push the edges of the eggs to the centre. As a thin layer sets at the bottom of the pan, continue pushing it toward the centre from all sides. This should only take a minute or two.
3. Once most of the raw egg has set, turn off the heat. It should be 95% cooked, and will keep cooking with the residual heat. Remove from the pan straight onto your toast, don't let it sit in the warm pan or it will become rubbery and over-cooked

Notes

Cammie suggests trying serving these beautiful folded eggs between two pieces of soft white bread with bacon and cheese for a Korean-style egg sandwich.

Nutrition Per Serve

