



JERNEJ KITCHEN

SCRAMBLED EGGS WITH TRUFFLES

Scrambled eggs with truffles are creamy, aromatic and perfect for a special, slow morning, birthdays, anniversaries. Such a delicacy.

SERVES	2	PEOPLE
PREPARATION:	2	MINUTES
COOK:	8	MINUTES
TOTAL TIME:	10	MINUTES

SCRAMBLED EGGS WITH TRUFFLES

2 tbsp butter

15 g white or black truffle (1 small truffle)

4 eggs

2 tbsp milk

TOOLS AND EQUIPEMENT

[Truffle Slicer](#)

saucepan

bowl

rubber spatula

TRUFFLES AND BUTTER

Thinly slice the truffle using a [truffle slicer](#). You will need approx. 4 thin slices. Chop the truffle slices. Place a saucepan over low heat. Add the butter and chopped truffles. Leave the butter to melt, stir occasionally.

EGGS AND MILK

In a bowl whisk the eggs and milk. Don't season with salt or pepper. If you season the eggs at this point they will become watery and we don't want that. We want a nice, creamy texture.

SCRAMBLED EGGS

Pour the egg and milk mixture into the saucepan with butter and truffles. The saucepan has to be on low heat. Stir continuously with a rubber spatula (don't whisk) and scrape the bottom of the saucepan too. When the eggs start to get thick, remove the saucepan from the heat, keep stirring. After about 15 seconds, return the eggs to the heat, stirring constantly for about 30 seconds. Repeat the process for about 2 - 4 minutes or until you get nice, creamy and delicious scrambled eggs, as seen on the photos. Season with salt and pepper to taste.

SERVE

Lightly season your delicious scrambled eggs with salt and pepper. Serve with thinly sliced truffles, a tablespoon of olive oil and a slice of your favorite bread. Enjoy.