



**Gasmate**

## PERFECT SCRAMBLED EGGS



Camping  
Stove

A staple for breakfast, lunch and even dinner. These scrambled eggs are quick and easy to cook and will look and taste like a pro has cooked them...

Serves 4 people  
Prep Time 15 Minutes

**8 large** Eggs  
**1 tbsp** Butter  
**2 tbsp** Water  
Salt & pepper to taste

1. In a large mixing bowl crack 8 large eggs.
2. Add water, salt and pepper to taste and whisk with a fork. Do not over whisk.
3. Heat frypan on medium heat and then add butter.
4. Once butter is melted, swirl frypan so butter covers all of the surface and then pour in the egg mixture.
5. As soon as the eggs go into the frypan, with a silicone spatula, gently but rapidly swirl in circles and also around the edge of the pan ensuring egg mixture doesn't stick. Do this until you see small curds forming and then change to a sweeping motion. Long sweeps across the frypan, back and forth making larger, creamy curds.
6. The key is not to overcook the egg. Take it off the heat whilst there is still a little liquid in the egg as it will continue to cook once off the heat.
7. Serve on toast or see serving suggestions below for other ideas.
  - The scrambled eggs can be served on their own with toast or served with any or all of the below to create a big breakfast/meal:  
Cooked bacon or smoked salmon  
Sautéed mushrooms and/or spinach  
Pan fried tomatoes (halved)  
Sliced or Smashed avocado
  - For a breakfast on the go, put scrambled eggs in a wrap or in a toasted english muffin with bacon.

THE OUTDOORS MADE EASY.