Creamy Scrambled Eggs

20 minutes

INGREDIENTS

4 eggs
2 Tsp cream
1 tbsp butter (for cooking)
1 tbsp cold butter (for finishing)
Pinch of salt
White pepper
Optional chives

DIRECTIONS

1. Whisk eggs gently with cream & a pinch of salt and pepper.
2. Melt 1 tbsp butter in a skillet over low heat.
3. Add eggs and cook slowly, stirring or folding gently.
4. When eggs are about 90% done (still soft and slightly loose):
5. Remove pan from heat.
6. Add the 1tbsp cold butter.
7. Serve immediately

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