

HONG KONG SCRAMBLED EGGS

3 large eggs
1 teaspoon neutral oil, plus more for pan
1 teaspoon potato starch
1 tablespoon evaporated milk
1/4 teaspoon kosher salt
1 pinch white pepper
Optional: 2 scallions, sliced thinly

DIRECTIONS

In a cup or small bowl, combine the potato starch and 1 tablespoon water and mix until fully dissolved. In another small bowl, combine the eggs, oil, evaporated milk, salt, white pepper, and potato starch slurry. Beat thoroughly until fully combined with no lumps or streaks of egg white. Add sliced scallions, if using.

Set a non-stick 10 inch frying pan over high heat. Add 2 teaspoons of oil and heat until smoking. Once hot, turn off the heat. Quickly pour the egg mixture into the pan. By pushing the egg mixture around with a rubber spatula and tilting the skillet, create thin layers of cooked egg by pushing the uncooked mixture around. Once uncooked egg comes in contact with the pan, a layer of cooked egg should immediately form. Continue to push the mixture around until the egg is barely set, around 10 seconds in total. Gather the egg towards one end of the pan. Plate and serve

If making a sandwich,

In a lightly buttered skillet, toast two slices of bread (crust removed) on one side. Remove and set aside.

Place the egg in the center of one slice of bread on the toasted side. Place the second slice of bread over the filling and very gently press down on the sandwich. Slice in half with a bread knife and serve warm.