

Take a mixing bowl and put eggs, pepper, salt and milk into it. Beat the mixture for about 20 to 30 seconds. Next, take a pan and smear its sides and bottom with butter. Pour the egg mixture into the pan, and cook it over moderately low heat. Do not forget to continuously and slowly stir the mixture. There would be no change in the shape or texture of the mixture for about 2 to 3 minutes. Once you cross that time limit, the eggs will start to thicken into a custard form. Stir the mixture quickly, moving your pan off heat time to time. Cook it until the eggs are thickened to your preferred consistency. Remove the pan from heat immediately. Remember, the eggs will continue to fry/cook slightly even after you take the pan off heat.

When the eggs start to reach your desired consistency, pour the butter/cream into the pan. Season the mixture to taste. Arrange it on serving plates, and garnish using the parsley.