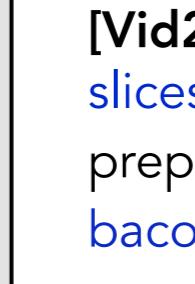
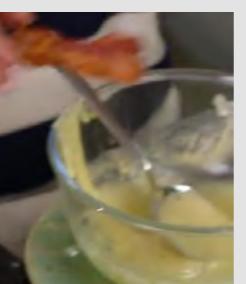


[Narration] Tarragon vinegar, pop that into the eggs. Any white wine vinegar will do, just as long as you've got that acidity in there.

[Vid2Coach] The person adds [a splash of tarragon vinegar](#) to the bowl containing the egg yolks using [a small measuring spoon](#). You can substitute with white wine vinegar if tarragon vinegar is unavailable.

[LLaVA-OV] The video begins with a close-up of a hand holding a small glass bottle filled with [greenish yellow liquid, likely egg yolks](#), and a spoon.

The scene transitions to a wider shot of a kitchen where a person is explaining something, using hand gestures to emphasize their points. The background shows a well-equipped kitchen with various utensils and ingredients visible on the counter-tops.



[Narration] I think that is the perfect breakfast.

[Vid2Coach] The demonstrator [carefully places two slices of crispy, golden-brown bacon](#) onto a prepared dish. [Using their hands, they ensure the bacon is crossed neatly on top](#) to enhance presentation.

[Gemini 2.0] Bacon is placed on top of the toast. She declares it's perfect and states that the dish is ready.

[GPT-4o] Crisp bacon is added onto [what appears to be a savory base, possibly a potato cake with herbs](#). The chef presents the final dish with enthusiasm, conveying the delight of a perfect morning meal.