



Oden With Homemade Shrimp Balls
 Kay Chun
 30 minutes



Brigadeiros
 Tejal Rao
 1 1/2 hours, plus c...



A Perfect Hard-Boiled Egg
 Julia Moskin
 20 minutes



Salted Pretzel Brownies
 Melissa Clark
 1 hour



Perfect Eggs
 Around

EASY

Extra-Creamy Scrambled Eggs

By J. Kenji López-Alt

YIELD 2 servings
TIME 5 minutes

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Adding a small amount of a starchy slurry to scrambled eggs — a technique learned from Mandy Lee of the food blog Lady & Pups — prevents them from setting up too firmly, resulting in eggs that stay tender and moist, whether you like them soft-, medium- or hard-scrambled. Potato or tapioca starch is active at slightly lower temperatures than cornstarch and will produce a slightly more tender scramble, but cornstarch works just fine if it's what you've got on hand. Make sure your skillet is at just the right temperature by heating a tablespoon of water in the skillet and waiting for it to evaporate. For creamier eggs, you can replace the water with milk or half-and-half.

Featured in: [This Is How You Get The Best Scrambled Eggs.](#)



Linda Xiao for The New York Times. Food Stylist: Monica Pierini.

American, Butter, Cornstarch, Egg, Potato Starch, Breakfast, Brunch, Easy, Quick

Mark as Cooked
 2,688 ratings
 ★★★★★

INGREDIENTS

- 2 teaspoons potato starch, tapioca starch or cornstarch
- 4 tablespoons cold unsalted butter, cut into 1/4-inch cubes
- 4 eggs (see Note)
- Pinch of kosher salt

Add to Your Grocery List

[Ingredient Substitution Guide](#)

PREPARATION

Step 1

In a medium bowl, whisk together starch with 1 1/2 tablespoons water until no lumps remain. Add half the butter cubes to starch mixture. Add eggs and salt, and whisk, breaking up any cubes of butter that have stuck together, until the eggs are frothy and homogenous. (There will still be solid chunks of butter in the eggs.)

Step 2


Set your serving plate near the stovetop. Heat 1 tablespoon water in a 10-inch nonstick skillet over medium-high, swirling gently until the water evaporates, leaving behind only a few small droplets. Immediately add the remaining 2 tablespoons butter and swirl vigorously until the butter is mostly melted and foamy but not brown, about 10 seconds.

Step 3

Immediately add the egg mixture and cook, pushing and folding the eggs with a spatula, until they are slightly less cooked than you'd like them, about 1 to 2 minutes, depending on doneness. More vigorous stirring will result in finer, softer curds, while more leisurely stirring will result in larger, fluffier curds. Immediately transfer to the serving plate, and serve.

Tip

If cooking fewer eggs or more, adjust pan size accordingly, and note that cooking time in Step 3 can vary significantly, needing as little as 15 to 30 seconds for 2 eggs, or as long as 3 to 4 minutes for 8 eggs.



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COOKING NOTES

All 519 **Most Helpful** 69 Private 0



Michael | 2 weeks ago

Ignore the reviewers who didn't actually make this recipe and touted their own homemade concoctions. This recipe is fantastic.

👍 1107 This is helpful



Andrea | 2 weeks ago

I'm all for technique and soft eggs but this is far more work than necessary to get soft creamy curds; I heat a pan on low, throw some butter in, whip my eggs with a fork in a bowl off to the side with some salt, slide into pan and with soft spatula simply push around and around on low heat till perfectly soft creamy set and serve immediately with fresh cracked pepper. Restaurant quality creamy.

👍 930 This is helpful



Sander A | 2 weeks ago

A professional chef who developed the recipe, and has made it hundreds of times to perfect it, publishes the recipe. Forty percent of the comments are from people who didn't try the recipe and say it's all pointless; throw the protein on a fire like when I was 7 they say, and push it around with a stick and it's every bit as good. Insufferable. I've been doing sous vide eggs and these are much better and quicker. Thanks Kenji.

👍 516 This is helpful



Kevin | 2 weeks ago

I think the point of this recipe is that it's only a couple minutes of cooking time at higher heat (while still getting the creamy texture) for weekdays when you don't have as much time to cook the eggs low and slow.

👍 293 This is helpful

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J. Kenji López-Alt

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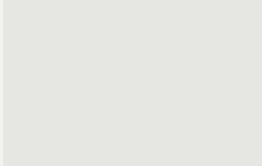
Flaky Folded Biscuits
J. Kenji López-Alt

45 minutes, plus freezing



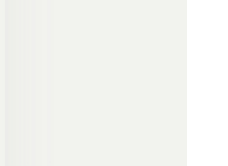
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J. Kenji López-Alt

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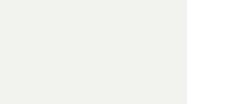
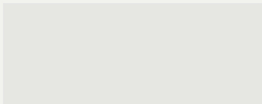
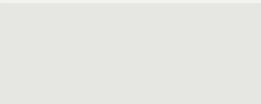
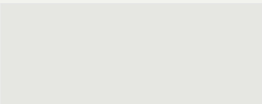
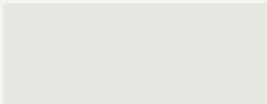
40 minutes



Marbled Cake
J. Kenji López-Alt

5 minutes

TRENDING ON COOKING



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Alison Roman

45 minutes, plus chilling



Jollof Rice

Yewande Komolafe

1 1/2 hours



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Hetty Mckinnon

40 minutes



Tartiflette

Melissa Clark

1 hour 20 minutes



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