

Otlu Ç?rp?lm?? Yumurta

Turkish herbed scrambled eggs (Otlu Ç?rp?lm?? Yumurta) with fresh dill and parsley. A fluffy, protein-rich breakfast ready in 15 minutes.

15 min

HAZIRLIK

10 min

Pİ?İRME

25 min

TOPLAM

4

PORSİYON

Easy

ZORLUK

Otlu Ç?rp?lm?? Yumurta

Malzemeler

- 8 egg
- 0.25 cup milk
- 2 tbsp parsley
- 1.5 tsp dill
- 2 tbsp unsalted butter
- 1 tsp salt
- 1 tsp black pepper

Yap?l???

- Prepare the egg mixture**

Crack 8 eggs into a medium bowl and whisk until yolks and whites are completely combined. Add 1/4 cup milk, 2 tablespoons chopped fresh dill, and 2 tablespoons chopped fresh parsley, then whisk until evenly distributed throughout the eggs.
- Season the egg mixture with 1 1/2 teaspoons salt and 1 teaspoon freshly ground black pepper. Whisk once more to incorporate the seasonings evenly.
- Start cooking**

Heat 1 teaspoon butter in a medium non-stick pan over medium-low heat until melted and the foaming subsides, about 1-2 minutes. Pour the egg mixture into the pan.
- Let the eggs sit undisturbed for 30 seconds to begin setting on the bottom. Using a silicone spatula, gently stir the eggs from the outside edges toward the center, scraping the bottom of the pan.
- Continue cooking for 3-5 minutes, stirring gently every 20-30 seconds, until the eggs form soft, creamy curds but still look slightly wet and glossy. The eggs should jiggle slightly when you shake the pan.
- Remove the pan from heat while the eggs still appear slightly underdone - they will continue cooking from residual heat. Serve immediately while hot and creamy.

?puçlar?

Use room temperature eggs for more even cooking and better incorporation with the milk and herbs.

Chop herbs finely and add them to the raw egg mixture to ensure even distribution throughout the scramble.

Cook over medium-low heat and stir almost continuously to achieve the creamiest texture possible.

Remove the pan from heat while eggs are still slightly underdone, as they'll continue cooking from residual heat.

For extra richness, add a tablespoon of cream cheese or crème fraîche just before the eggs finish cooking.

Season with salt and pepper at the end of cooking to prevent the eggs from becoming tough.

Serve immediately on warmed plates to maintain the perfect temperature and texture.

If making for a crowd, keep cooked eggs warm in a low oven (200°F) for up to 30 minutes, stirring occasionally.