

Scrambled eggs with mixed soft herbs

Scrambled eggs with mixed soft herbs make a quick and tasty addition to Sunday Brunch or as a light lunch, serve with slices of good bread.

For 2 people — beat 4 eggs in a bowl with a whisk until light and fluffy.

Beat in 25ml milk, 1 tbsp cream or crème fraîche, some salt and pepper and 1 heaped tbsp finely chopped fresh herbs — your choice, we like the combination of [garlic chives](#) and [parsley](#).

Melt a small knob of butter in a medium pan and cook the egg mixture stirring constantly until lightly scrambled. Serve with toast and sprinkle over more chopped herbs if you like.

For a more substantial brunch or a light supper try our [Turkish Eggs](#).