



BAKED BEANS WITH SCRAMBLED EGGS

serves 4

INGREDIENTS

- 4 eggs
- 1/2 cup milk
- 10 sprigs chopped parsley
- 1 tablespoon butter
- 1 can Ayam Brand Baked Beans in Tomato Sauce 425g



HEATING UP THE BEANS

Coat the sauce pan with a thin layer of water, then pour the baked beans and heat up over low to medium heat.

SCRAMBLING

Heat up the butter in a non-stick frying pan.

For the egg mixture, whisk together eggs and milk, then pour it into the hot pan with melted butter. Stir constantly at medium heat until the eggs set.

PRESENTATION

Serve the scrambled egg with baked beans. Sprinkle with parsley and mill some black peppercorn as well.

A few slices of toasts at the side complete the beautiful breakfast.