



University Square  
4343 Pacific Avenue - Suite B-1  
Stockton, CA 95207  
(209) 952-1966  
[www.beyondpotsandpans.com](http://www.beyondpotsandpans.com)

Dedicated to helping you create loving memories in your kitchen

**STORE HOURS: Monday – Friday: 10:00am – 5:30pm; Saturday 9:30am – 4:30pm**

*Recipes excerpted from **Eggs** by Michel Roux. Published by John Wiley & Sons, Inc., Hoboken, NJ. Copyright 2005. Reprinted with permission of the publisher. All rights reserved.*

“My friend Rasoi Vineet Bhatia cooks these scrambled eggs exquisitely. I love to serve them while on vacation in Provence, under the summer skies. They bring India to my door and introduce a feeling of serenity.” – Michel Roux

### **Scrambled Eggs Masala**

Serves 2

4 eggs

2 tbsp (30 ml) milk

1 tbsp finely chopped cilantro

salt

2 tbsp (30 g) butter

2 tbsp (30 ml) peanut oil

1 red onion, about 5 oz. (150 g), finely chopped

1 small green chile

pinch of ground red pimiento

5 oz. (150g) tomatoes, skinned, seeded, and diced

Break the eggs into a bowl, whisk in the milk and chopped cilantro, and season lightly with salt.

Heat the butter and oil preferably in a wok, or a nonstick skillet. Add the onion and sweat gently until it turns pink. Meanwhile, halve and seed the chile, remove the white membrane, then finely dice the flesh. Add to the onion with the pimiento and tomatoes, and cook for 3 to 4 minutes.

Pour the beaten eggs into the wok or pan, stirring with a spoon, and scramble lightly for about 1 minute, until soft and creamy.

Serve the scrambled eggs on warm plates, accompanied with warm croissants or flaky parathas.