



BASIC SCRAMBLE 1 OUNCE DIRECTIONS FOR VERSION

Yield: 8 ounces

3 level packed Tablespoon (1 oz.)
199 grams (14 Tablespoons)
1 tablespoon
1/8th teaspoon

Eco Scramble Basic Mix
*Cold Water
Warm vegan butter (Earth Balance) or veg. oil
Ground Black Pepper, Optional

1. On medium heat, preheat a lightly oiled sauté pan (nonstick works best).
2. Pour dry mix into mixing bowl, add cold water and mix until evenly incorporated. Let set for 5 minutes.
3. Transfer the egg mixture into heated pan, and spread over surface with spatula. Let cook on medium heat for three *(3) minutes (should be firm on top when touched).
4. Stir and chop with spatula for one minute and then Pour vegan butter or oil on top of cooked egg mixture. Add the black pepper. Stir to mix oil in and serve while hot.

Note: if cook longer the mixture will develop a firmer gelatinous texture.

*Note: 14 tablespoons equals' $\frac{3}{4}$ cup + 2 Tablespoons
Black Pepper and vegan butter give eggs a stronger egg flavor

For a softer texture add 2 additional tablespoons water (**1 cup total**)
weight is 250 grams to egg mixture

BASIC SCRAMBLE 1 OUNCE SOFT VERSION DIRECTIONS

Yield: 9 ounces

3 level packed Tablespoon (1 oz.)
227 grams (1 cup)
1 tablespoon
1 tablespoon
1/8th teaspoon

Eco Scramble Basic Mix
Cold Water
Oil
Warm vegan butter (Earth Balance) or veg. oil
Ground Black Pepper, Optional

1. On medium heat, preheat a lightly oiled sauté pan (nonstick works best).
2. Pour dry mix into mixing bowl, add cold water and mix until evenly incorporated.

3. Next add oil and mix in to egg mixture. Let set for 5 minutes.
4. Transfer the egg mixture into heated pan, and spread over surface with spatula. Let cook on medium heat for three 2 minutes (should be firm on top when touched).
5. Stir and chop with spatula for 30 seconds to 1 minute and then Pour vegan butter or oil on top of cooked egg mixture. Add the black pepper. Stir to mix oil in and serve while hot.

BASIC SCRAMBLE 4 OUNCE VERSION DIRECTIONS

Yield: 2 lbs.

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|---------------------------------|--|
| 3/4 cup (packed tight). (4 oz.) | Basic "Egg Style" Quick Mix |
| 3-1/2 cups | Cold Water |
| 1/4 cup | Warm Vegan Butter (i.e. Earth Balance) or Veg. Oil |
| 1/2 teaspoon | Ground Black Pepper, Optional |

1. On medium heat, preheat a lightly oiled sauté pan (nonstick works best).
2. Pour dry mix into mixing bowl, add cold water and mix until evenly incorporated. Let set for 5 minutes.
3. Transfer the egg mixture into heated pan, and spread over surface with spatula. Let cook on medium heat for three *(3) minutes (should be firm on top when touched).
4. Stir and chop with spatula for one minute and then pour vegan butter or oil on top of cooked egg mixture. Add the black pepper. Stir to mix oil in and serve while hot.

Note: *May need to cook longer if larger volumes. The longer it cooks the firmer a gelatinous texture continues to develop as in real eggs.

BASIC SCRAMBLE 4 OUNCE SOFT VERSION DIRECTIONS

Yield: 2 lbs. 4 ounces

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|-----------------|---|
| 3/4 cup (4 oz.) | Eco Scramble Basic Mix |
| 3-3/4 cups | Cold Water |
| 4 tablespoon | Oil |
| 4 tablespoon | Warm vegan butter (Earth Balance) or veg. oil |
| 1/2 teaspoon | Ground Black Pepper, Optional |

1. On medium heat, preheat a lightly oiled sauté pan (nonstick works best).
2. Pour dry mix into mixing bowl, add cold water and mix until evenly incorporated.
3. Next add oil and mix into egg mixture. Let set for 5 minutes.
4. Transfer the egg mixture into heated pan, and spread over surface with spatula. Let cook on medium heat for three 2-3 minutes (should be firm on top when touched).

Stir and chop with spatula for 1 minute and then Pour vegan butter or oil on top of cooked egg mixture. Add the black pepper. Stir to mix oil and pepper into and serve while hot.