



Japanese-Style Fried Egg in the Microwave

レンジで卵焼き

Ingredients (servings 2)

- ▶ 3 Eggs
- ▶ 1 Tbsp. Sugar
- ▶ 1 Tbsp. Milk (any kind)
- ▶ 1 tsp. Vinegar



Prepare



In a microwavable mixing bowl, combine 3 eggs, 1 Tbsp. of sugar, 1 Tbsp. of milk and 1 tsp. of vinegar. Whisk well.

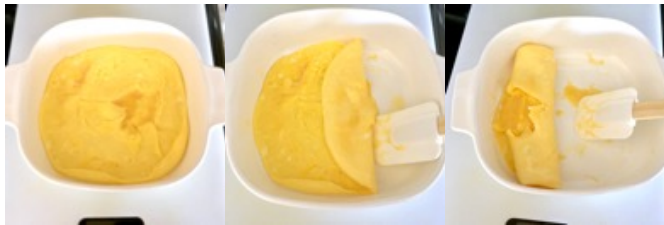
The reason for adding vinegar is to keep the egg color from changing to blue when cooking in the microwave.

Microwave



Microwave for 1 minute without covering. At this time, only the edges of the egg are cooked so gather the cooked part in the middle and microwave 1 more minute.

Arrange the Shape



It is okay even if the egg doesn't cook completely at this time because I will microwave one more time.

After a total of 2 minutes cooking in the microwave, double up or fold up twice with a spatula.

Wrap it with plastic wrap.



Microwave the wrapped egg for only 20 seconds and let it cool to firm up. Cut the egg over the plastic wrap so that you can unwrap easily.

Cooling at room temperature makes the fried egg tender. Cooling in the refrigerator makes for a nice and firm fried egg.

