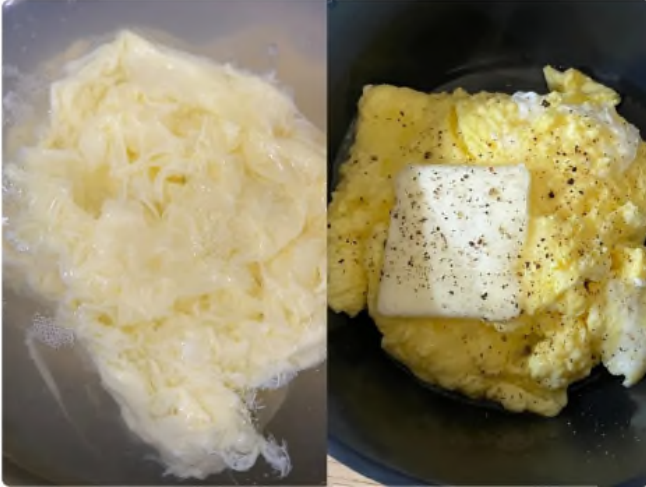


Extracted from - [https://news.yahoo.com/trying-whirlpool-trick-making-perfect-scrambled-eggs-140000288.html#amp\\_tf=From%20%251%24s&aoh=16558265529427&csi=0&referrer=https%3A%2F%2Fwww.google.com&ampshare=https%3A%2F%2Fnews.yahoo.com%2Ftrying-whirlpool-trick-making-perfect-140000288.html](https://news.yahoo.com/trying-whirlpool-trick-making-perfect-scrambled-eggs-140000288.html#amp_tf=From%20%251%24s&aoh=16558265529427&csi=0&referrer=https%3A%2F%2Fwww.google.com&ampshare=https%3A%2F%2Fnews.yahoo.com%2Ftrying-whirlpool-trick-making-perfect-140000288.html)

## I tried the 'whirlpool' trick for making perfect scrambled eggs, and now it's my go-to method



Paige Bennett - June 2, 2022

- [When I tried a variety of hacks for perfect scrambled eggs](#), I was impressed by the whirlpool trick.
- My new go-to method involves placing raw eggs in a boiling vortex of water and then straining them.
- The finished scrambled eggs come out super fluffy, creamy, and perfectly cooked every time.

[Scrambled eggs are simple to make](#), but they aren't always easy to get right. They can be rubbery if they're cooked over heat that's even a skosh too high, but they can be goopy and runny with too low of a temperature. I've tried many [different methods for making scrambled eggs](#) just how I like them — light yellow and fluffy with no rubbery or dry texture — but my favorite involves a boiling vortex of water.

It sounds weird, and I was pretty reluctant when I came across [this egg-cooking hack](#) online. But once I tried it, I was converted.

## All you need is eggs, salt, and boiling water for this relatively simple process



*I whisk the eggs in a bowl as the water starts to boil.* I start the process by bringing a pot of salted water to a boil, as if I was making pasta. Just as the water begins to boil, I crack some eggs into a separate bowl and whisk vigorously for about 30 seconds. Then, it's time to make a whirlpool. I stir the water clockwise until it's swirling. While the water is still circling the pot, I pour in the whisked eggs and place a lid over them.



*Ribbons of eggs quickly swirled around the pot and cooked.*

I use a glass lid to cover the pot so I can watch the action unfold as the eggs quickly turn stringy. When I initially tried this method, I thought it was interesting to watch them cook this way, but I was worried — I didn't think eating long strands of eggs sounded particularly appealing.

**After straining, these eggs come out light and fluffy with no rubbery texture**



*I like to add some salt, pepper, and butter to my eggs for extra flavor.* Paige Bennett

After about 20 seconds, I use a strainer to lift the eggs out of the water and into a bowl.

I might have to blot a little extra water out of the eggs, but otherwise, they no longer look stringy and [are actually light and fluffy](#).

I like to [add butter, salt, and pepper](#) to the eggs or put them on top of toast. They're creamy, [they're not runny](#), and impressively, they don't make the bread soggy.

**Even better, the clean-up process with the whirlpool trick is minimal**



*I might enjoy these eggs on a sandwich with cheese.* Not only do the eggs come out just to my liking and cook quickly, but also the cleanup is pretty easy. There's no need to soak and scrape away caked-on scrambled eggs from a pan.

Instead, you're just cleaning up a pan that held mostly water and a strainer — I like to spray mine down immediately after using it to prevent the eggs from sticking.

Perfect eggs and no-fuss dishwashing? I'll be boiling my scrambled eggs with the whirlpool trick from here on out.