



Eggg Can Be Anything!

Eggg was a small egg inside a cold, dark fridge.
One day, he thought,
“I want to become an amazing egg dish!”
The other eggs laughed and said,
“We’re all just going to be fried eggs anyway!”

One day, a warm hand took Eggg out
and cracked him into a hot frying pan.
Sizzle! Sizzle!
It was hot, but Eggg thought,
“In this pan, I can become anything!”



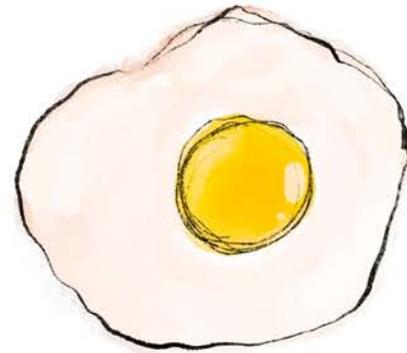
Fried Egg

Ingredients:

1 egg, a little cooking oil, salt

How to make it:

1. Heat a pan over medium-low heat and add a little oil.
2. Crack the egg into the pan.
3. Cook for 23 minutes for sunny-side-up (runny yolk), or 45 minutes for fully cooked.
4. Sprinkle a little salt, and it's ready to eat!



Egg Fried

Scrambled Eggs

Ingredients:

2 eggs, 2 tablespoons milk,
1 teaspoon butter, salt and pepper

How to make it:

1. Beat the eggs and milk in a bowl.
2. Melt butter in a pan on low heat.
3. Pour the egg mixture into the pan.
4. Stir gently until soft and creamy. Add salt and pepper to taste.



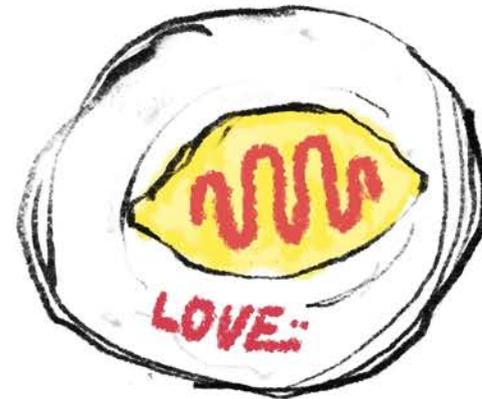
Omelet

Ingredients:

2 eggs, 1 tablespoon milk, cheese, ham,
chopped vegetables (like onion, bell pepper),
salt and pepper

How to make it:

1. Mix the eggs, milk, salt, and pepper in a bowl.
2. Sauté the vegetables and ham in a pan.
3. Add the egg mixture and cook over low heat.
4. Add cheese and fold the omelet in half. Done!



omulet

Rolled Omelet (Korean Style)

Ingredients:

3 eggs, 1 tablespoon milk,
a pinch of salt and sugar, oil for cooking

How to make it:

1. Beat eggs with milk, salt, and sugar.
2. Pour a thin layer into a greased pan and let it cook slightly.
3. Roll it gently, then add more egg mixture and roll again.
4. Repeat until all the egg mixture is used. Slice into pieces to serve.



Steamed Egg (Gyeran-jjim)

Ingredients:

2 eggs, $\frac{1}{2}$ cup water, salt, sesame oil

How to make it:

1. Beat the eggs with water and salt, then strain it to make it smooth.
2. Pour into a small bowl and steam for 10~15 minutes over medium heat.
3. Drizzle a little sesame oil on top before serving.



Boiled Egg

Ingredients:

Eggs, water, a pinch of salt

How to make it:

1. Place eggs in a pot, add water to cover, and a pinch of salt.
2. Boil for 78 minutes for soft-boiled, or 1012 minutes for hard-boiled.
3. Cool in cold water, peel, and enjoy!



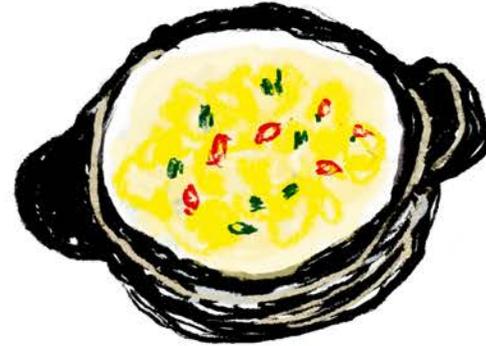
Egg Soup

Ingredients:

1 egg, 2 cups water, 1 tablespoon soy sauce, salt,
green onions, sesame oil

How to make it:

1. Bring the water to a boil and add soy sauce.
2. Beat the egg and pour it slowly into the soup while stirring.
3. Add chopped green onions and a drop of sesame oil. Simmer for 12 more minutes. Done!



Egg Soup

I Can Be Anything!

Now Eggg knows.

He can be soft-boiled, scrambled, omelet, or even steamed.

“On this pan, I can become anything I imagine!”

Story and illustrations are created by Eggg

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