Extracted from - <https://news.yahoo.com/tried-whirlpool-trick-making-perfect-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%2Ftried-whirlpool-trick-making-perfect-140000288.html>

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

A collage of food

Description automatically generated with medium confidence

**Paige Bennett -** June 2, 2022

* [When I tried a variety of hacks for perfect scrambled eggs](https://www.insider.com/best-trick-to-make-perfect-scrambled-eggs-recipes-review-photos-2022-4?utm_medium=referral&utm_source=yahoo.com), 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](https://www.insider.com/best-breakfast-recipe-for-egg-sandwich-from-chef-2021-9?utm_medium=referral&utm_source=yahoo.com), 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](https://www.insider.com/best-scrambled-eggs-recipe-chef-bobby-flay-review-2022-3?utm_medium=referral&utm_source=yahoo.com) 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](https://www.bloomberg.com/news/articles/2017-08-29/you-are-making-scrambled-eggs-all-wrong) online. But once I tried it, I was converted.

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

A picture containing indoor, food, egg, orange

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*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.

A picture containing rice, food, egg, eaten

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*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

A picture containing table, food, wooden, black

Description automatically generated

*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](https://www.insider.com/i-tried-the-easy-folded-egg-recipe-reviewed-photos?utm_medium=referral&utm_source=yahoo.com).

I like to [add butter, salt, and pepper](https://www.insider.com/what-to-add-to-scrambled-eggs-to-make-them-better-2021-6?utm_medium=referral&utm_source=yahoo.com) to the eggs or put them on top of toast. They're creamy, [they're not runny](https://www.insider.com/best-scrambled-egg-recipes-review-from-celebrity-chefs?utm_medium=referral&utm_source=yahoo.com), and impressively, they don't make the bread soggy.

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

A person holding a sandwich

Description automatically generated with low confidence

*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.