

Forum:[Hack Forums](#)

Thread: [The most delicious breakfast from indonesia](#)

R5N3T - December 11, 2025, 8:30 pm

Indonesian-Style "Orak Arik Telur" (Scrambled Eggs)

I want to share recipes from my country with you, just go straight to it !

A simple, flavorful, and quick dish you can enjoy for breakfast or anytime.

Ingredients (2 servings)
4 large eggs
2 tablespoons milk (optional, for fluffier texture)
1 tablespoon vegetable oil or butter
2 cloves garlic, minced
1 small shallot (or 1/4 onion), finely chopped
1–2 small red chilies, sliced (or use red pepper flakes for a milder American option)
2 green onions, sliced
1/4 teaspoon salt
1/4 teaspoon black pepper
1 teaspoon soy sauce (optional, adds savory Indonesian flavor)

Instructions

Beat the eggs

In a bowl, whisk the eggs together with milk, salt, and pepper until smooth.

Sauté the aromatics

Heat oil or butter in a pan over medium heat.

Add garlic, shallot/onion, and chili. Cook for 1–2 minutes until fragrant.

Add the eggs

Pour the beaten eggs into the pan. Let them set for a few seconds.

Scramble gently

Using a spatula, push the eggs from the edges toward the center.

Cook until they are soft and slightly creamy (don't overcook).

Finish with green onions

Sprinkle green onions and add soy sauce if you want extra flavor.

Stir gently for another 10–15 seconds.

Serve warm

Enjoy with toast, rice, or wrap it in a tortilla for a breakfast burrito.

I hope you guys like it..

RangoWorld - December 11, 2025, 10:50 pm

While I'm not a fan of scrambled eggs. This looks healthy and nice.

I haven't actually ever tried milk with eggs like this.

R5N3T - December 11, 2025, 11:01 pm

You should try it! It's tasty and healthy

JoseMar - January 19, 2026, 2:47 pm

It looks nice, but honestly, for me the first thing in the morning is a short coffee and a Coke.

Yes, Yes, I know, that's a lot of caffeine... well, that's every morning, I get my caffeine fix and I feel fresh.????

R5N3T - January 23, 2026, 5:00 pm

(Jan 19, 2026 03:47 PM)JoseMar Wrote: [\[CITE\]](#) It looks nice, but honestly, for me the first thing in the morning is a short coffee and a Coke.

Yes, Yes, I know, that's a lot of caffeine... well, that's every morning, I get my caffeine fix and I feel fresh.????

Honestly, same here. For me it's coffee and a cigarette.

Yanix - January 23, 2026, 8:54 pm

That looks good and would be more cool if you got a fried rice and hot coffee in the morning.

JoseMar - January 24, 2026, 1:24 am

(Jan 23, 2026 06:00 PM)tuyulperang Wrote: [\[CITE\]](#) Honestly, same here. For me it's coffee and a cigarette.

I stopped smoking almost two years ago, and it was one of the best choices of my life ?

R5N3T - January 24, 2026, 4:32 pm

(Jan 24, 2026 02:24 AM)JoseMar Wrote: [\[CITE\]](#) I stopped smoking almost two years ago, and it was one of the best choices of my life ?

That's amazing! Quitting smoking isn't easy, respect to you. I'm glad it turned out to be such a great decision

The Pact - January 28, 2026, 7:31 am

(Dec 11, 2025 09:30 PM)tuyulperang Wrote: [\[CITE\]](#) Indonesian-Style "Orak Arik Telur" (Scrambled Eggs)

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I hope you guys like it..
Don't make thread titles with no capitals. That is horrible.
The photo is of yellow rice, not scrambled eggs.

R5N3T - *January 28, 2026, 9:30 am*

(Jan 28, 2026 08:31 AM)The Pact Wrote: [\[CITE\]](#) Don't make thread titles with no capitals. That is horrible.

The photo is of yellow rice, not scrambled eggs.

Hahaha I thought it was a photo of scrambled eggs, are you sure it's yellow rice? ? Either way, I really love scrambled eggs every morning. I took this picture from the internet.