Scrambled eggs

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Introduction

Scrambled eggs are useful if there is not much time, but hunger is still there [1]. There is rising interests among scientists over the globe towards studies of their properties. It seems that there are connections to algorithmic cooking theory, algebraic digestive theory or convex taste optimization [2]. This area is also suspected to solve food halting problem.

Basic properties

There is in fact not much to say about scrambled eggs, however, there are some obvious observations, like

Proposition 1. *Let $\mathcal{E}_S$ be scrambled eggs system with maximum possible taste. Solving a problem of eating this system up is in P.*

We can in fact show that this can be done in sub-logarithmic time assuming no previous food being eaten sufficiently long ago.

Main results

Let $\mathcal{E}_S$ be a scrambled eggs system. Let moreover there exists a matrix A coding a system of the corresponding linear conditions. We would like to maximize its taste. This effort is represented by the following maximizing problem:

$$\max \sum_{i,j=1}^{n} a_{ij}\mathcal{E}_S(i, j+n) \text{ subject to } \mathcal{E}_S \succeq 0.$$

We have solved this problem using a hard-boiled eggs theorem producing a sub-optimal taste.

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