


# Scrambled Eggs













Cuisine: English  
Food category: Eggs



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## Program steps

1	 Steaming		 Termination by time	 00:05	hh:mm	 99	°C	 50	%	
2	 Steaming		 Termination by time	 00:03	hh:mm	 99	°C	 50	%	


## Ingredients - number of portions - 6

Name	Value	Unit
Free range eggs	6	pcs

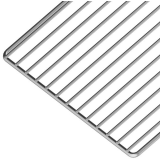
## Directions

Pre-heat the oven on steam, whisk the eggs together with some milk and butter, place in a container and cover, then place in the oven. After 5 mins, take out the eggs and give them a stir, then back into the oven for 3 mins, giving the eggs a final stir when they come out.

## Recommended accessories



Vision Pan



Stainless wire shelving