

Egg sous-vide

Cuisine: **Czech**
Food category: **Eggs**



Author: **Jan Malachovský**
Company: **Retigo**



Program steps

1

Steaming

Termination by time

00:50 hh:mm

64 °C

50 %

Ingredients - number of portions - 10

Name	Value	Unit
chicken eggs	10	pcs

Nutrition and allergens

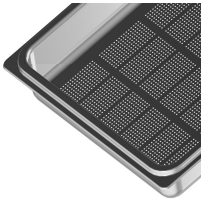
Allergens: 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

We will place any quantity of eggs into a heated GN container.
After cooking, the eggs can be directly cracked onto the dish.
The eggs can be kept warm at 60°C.

Recommended accessories



GN container Stainless steel perforated