

# Slow cooked egg with creamy dill sauce and boiled new potatoes

Cuisine: **Czech**

Food category: **Eggs**



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Company: **Retigo**

## Program steps

Preheating: **70 °C**

1	Steaming	Termination by time	00:50 hh:mm	63 °C	70 %	
2	take out the eggs and insert the potatoes in	Termination by time	00:20 hh:mm	99 °C	80 %	
3	take out the potatoes and reheat the eggs	Termination by time	00:10 hh:mm	50 °C	70 %	

## Ingredients - number of portions - 8

Name	Value	Unit
chicken eggs	16	pcs
butter soft	120	g
plain wheat flour	100	g
fresh dill	1	pcs
double cream	50	ml
vinegar	5	ml
caster sugar	1	g
beef stock	590	ml
new potatoes	1.2	kg
salt	1	g
ground white pepper	1	g

## Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

## Directions

1. Set the oven on steam at 63°C and cook the eggs for 50 minutes. Chill in iced water or a blast chiller.
2. In a pot, make a light roux using 50g of your butter and all your flour. Pour in the beef stock, lower the temperature and cook for 15 minutes, stirring. Add the double cream and cook for another 5 minutes or until you're happy with the consistency.
3. Crank up the heat and add the vinegar. Keep cooking for two minutes. Add the dill and season with salt and pepper.
4. Stir in the butter just before serving.
5. Set the oven on steam at 99°C and cook the potatoes for 20 minutes or until they are tender.
6. Set the oven on steam at 50°C and reheat the eggs for 10 minutes. Plate the sauce, gently crack the egg shell open and transfer two eggs in each plate. Season with salt and pepper and plate the potatoes on the side.

Nutritional value of one portion		Value
Energy		280.7 kJ
Carbohydrate		37.9 g
Fat		13 g
Protein		4.5 g
Water		0 g

## Recommended accessories



GN container Stainless  
steel perforated