

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


 Steaming

 Termination by time

 00:20 hh:mm


 99 °C


 80 %





3


take out the potatoes and reheat the eggs


 Steaming

 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

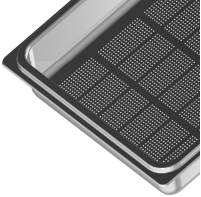
Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

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