

Scrambled Eggs

Cuisine: English

Food category: Eggs



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Company: **Retigo**



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

