

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

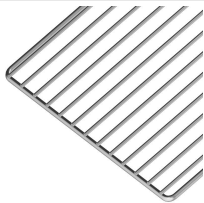
Directions

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



Vision Pan



Stainless wire shelving