

Scrambled Eggs

Cuisine: English
Food category: Eggs






Author: Phil Smith

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 |

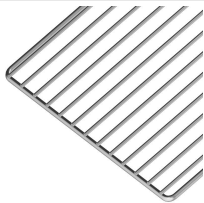
Directions

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