

# Sous-Vide Eggs

Cuisine: **Czech**  
Food category: **Eggs**




Author: **Jan Malachovský**


Company: **Retigo**





## Program steps


1


 Steaming

 Termination by time

 00:50 hh:mm

 64 °C

 50 %



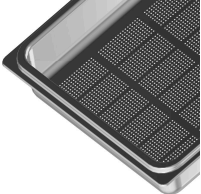
Ingredients - number of portions - 10		
Name	Value	Unit
chicken eggs	10	pcs

Nutrition and allergens	
Allergens: 3	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Put any number of eggs into the perforated GN.  
Eggs can be tapped directly onto the dish after cooking.  
Eggs can thus be kept warm at 60°C.

## Recommended accessories



GN container Stainless steel perforated