

# Sous-Vide Eggs

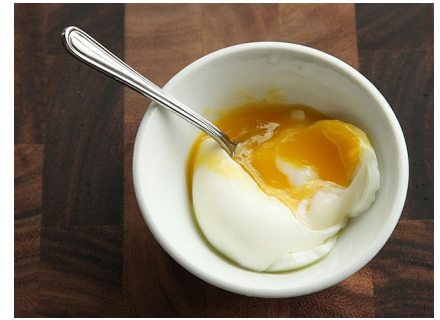
Cuisine: Czech

Food category: Eggs



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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

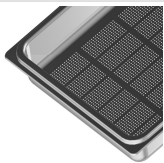
Vitamins: A, B, C, D, E, K, Kyselina listová

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