

Poached egg

Cuisine: Czech

Food category: Eggs



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Company: Retigo



Program steps

Preheating: 75 °C

1 Steaming Termination by time 00:14 hh:mm 75 °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

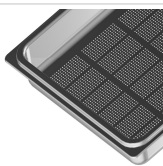
Vitamins: A, B, C, D, E, K, Kyselina listová

| 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