


Eggs 62°C sous-vide

Cuisine: French
Food category: Eggs



Author: [Vlastimil Jaša](#)
Company: [Retigo](#)



Program steps

1

Steaming

Termination by time

01:00

hh:mm

62

°C

+ 80

%

Ingredients - number of portions - 10

Name	Value	Unit
chicken eggs	10	pcs

Nutrition and allergens

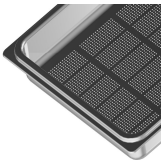
Allergens: 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Put the eggs in the GN and cook on the above program. Serve immediately after cooking. It is suitable, for example, as an appetizer, on salad or in soup, or as eggs Benedict.

Recommended accessories



GN container Stainless steel perforated