

# Confit yolk

Cuisine: Czech  
Food category: Eggs

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## Program steps

1

Hot air

100 %

Termination by time

00:30 hh:mm

65 °C

100 %

## Ingredients - number of portions - 10

Name	Value	Unit
egg yolk	10	pcs
lard	500	g
herbs to taste	10	g
garlic	10	g

## Nutrition and allergens


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

Nutritional value of one portion	Value
Energy	1.3 kJ
Carbohydrate	0.3 g
Fat	0 g
Protein	0.1 g
Water	0 g

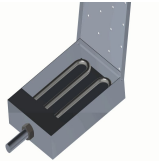
## Directions

Melt the lard with herbs and garlic. Add the beaten egg yolks to the warm lard and confit the entire bath according to the settings above. If you want the yolks not to be runny when you bite into them, extend the time to 45 minutes. You can also smoke the yolks using the Vision smoker.

## Recommended accessories



Vision Pan



Vision Smoker