

# Egg sous-vide

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



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## 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

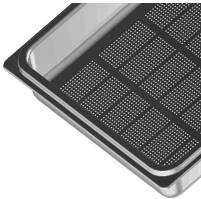
Allergens: 3  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, D, E, K, Kyselina listová

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

Directions

We will place any quantity of eggs into a heated GN container.  
After cooking, the eggs can be directly cracked onto the dish.  
The eggs can be kept warm at 60°C.

## Recommended accessories



GN container Stainless steel perforated