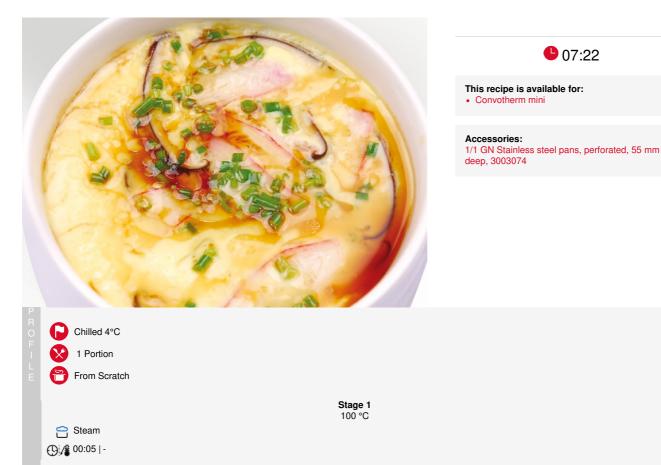


Egg Custard with Crab meat



Ingredients

2

1

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1

1

pcs	Crab sticks
pcs	Egg
pcs	Mushroom
pcs	Chopped Green Onion
pinch	Salt
pinch	Soy sauce

1. Food Preparation

Slice the crab sticks and mushrooms. Whip up the egg and add some salt, add water about double of egg liquid. Pour the egg liquid into a bowl and add crab meat, mushroom and some chopped green onion.

2. Cooking Instruction

Put the bowl into GN pan with holes and start the program. After preheat, loading the GN pan into oven. When the cooking program completed, take out the egg custard and drop the soy sauce on the

top.

3. Food Serving Instruction

When the cooking program completed, take out the egg custard and drop the soy sauce on the top.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.