

Egg Tart



 51:46




This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

P R O F I L E

-  Ambient
-  1 Full Tray
-  From Scratch

	Stage 1
 Convection	190 °C
 00:08 -	
 1	
	Stage 2
 Convection	180 °C
 00:04 -	
	Stage 3
 Convection	190 °C
 00:03 -	
 1	

R E C I P E

Ingredients

15 pcs	Frozen egg tart shell
15 pcs	Egg
4 pcs	Yolk
400 g	soft sugar
700 ml	Milk
1 l	Cream

1. Food Preparation

Step1: Mix egg ,yolk and soft sugar until Sugar dissolves Step2: Put milk and cream in the egg and filter it, keep in the fridge for 3 hours Step3: Put tart shell on Perforated bake tray, then pour egg liquid into shell (not too full)

2. Cooking Instruction

Step4: Loading egg tart in the oven after preheat. Step5: When the program completed, take out egg tart and remove foil shell.

3. Food Serving Instruction

None