

## Egg Tart



🕒 18:19

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

PROFILE

- 🚩 Ambient
- ✂ 1 Full Tray
- 🍳 From Scratch

🔥 Convection

🕒 00:08 | -

🌀 1

Stage 1  
190 °C

🔥 Convection

🕒 00:04 | -

Stage 2  
180 °C

🔥 Convection

🕒 00:03 | -

🌀 1

Stage 3  
190 °C

RECIPE

### 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