

Egg Custard with Crab meat



🕒 29:25

This recipe is available for:

- Convotherm maxx

Accessories:

1/1 GN Stainless steel pans, perforated, 55 mm deep, 3003074

PROFILE

- ❄️ Chilled 4°C
- 🍴 1 Portion
- 👤 From Scratch

Stage 1
100 °C

🌀 Steam

🕒 00:05 | -

RECIPE

Ingredients

- | | | |
|---|-------|---------------------|
| 2 | pcs | Crab sticks |
| 1 | pcs | Egg |
| 1 | pcs | Mushroom |
| 1 | pcs | Chopped Green Onion |
| 1 | pinch | Salt |
| 1 | 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.