

Egg Tart



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This recipe is available for:

Convotherm maxx

Accessories:

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

Ambient

1 Full Tray

From Scratch

Convection

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Convection

Convection

Convection

⊕ 1 00:03 | -

Stage 1 190 °C

Stage 2 180 °C

Stage 3 190 °C

Ingredients

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

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

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