

## Egg Tart



21:24

**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

P R O F I L E

- Ambient
- 1 Full Tray
- From Scratch

- |           |                |  |
|-----------|----------------|--|
|           | <b>Stage 1</b> |  |
|           | 190 °C         |  |
| 00:08   - |                |  |
| 1         |                |  |
|           | <b>Stage 2</b> |  |
|           | 180 °C         |  |
| 00:04   - |                |  |
|           | <b>Stage 3</b> |  |
|           | 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