

## Egg Tart



 43:43




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

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