

Egg Tart



49:09

This recipe is available for:

- Convotherm maxx pro

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 555 Convection ① / 00:08 | -

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00:03 | -& 1

Stage 2 Convection

00:04 | -Stage 3 185 °C Convection

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

Stage 1 190 °C

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

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