



Scrambled Egg Mix Heating Instructions

Please note:

These instructions are a guide only. Timing may vary according to quantities cooked and the power of equipment used. When opening bag please take care as steam may have built up during the cooking process. Serve product hot. For optimum results consume within 2 hours.

Thawing Instructions

1. Thaw on bottom shelf of fridge.
2. Once thawed, keep refrigerated between 0°C and 4°C and use within 72 hours.
3. Shake well before use. Ensure product is completely thawed before cooking.

Boil In Bag

1. Bring 4L of water to the boil and then immerse bag in the simmering water.
2. Cook for 10 minutes. Remove the bag from the water and massage to redistribute any uncooked egg. Place bag back in the boiling water for another 10 minutes. Increase cooking time to 50 minutes (2x 25 minute sessions) if frozen.
3. Cook until egg is firm and there is no uncooked egg left in bag.
4. Egg will continue to cook for one minute after removing from heat.
5. Cut open bag and gently fork through to achieve desired consistency.

Microwave**

1. Product must be thawed.
2. Pour into a microwavable container, no more than half full.
3. Microwave on full power for 75 seconds.
4. Remove from microwave and mix gently.
5. Place in microwave and cook for a further 75 seconds.
6. Let sit for 30 seconds.
7. Fork through to achieve desired consistency.

***Based on a 750 watt oven and 1 cup of product. A maximum amount of 2 cups should be microwaved at any one time.*

Combi Oven

1. Place thawed 2kg bag in tray of hot water (approx 1 litre) and cook on convection and steam (combi setting 100°C) for 20 minutes.
2. Cut open bag and gently fork through to achieve desired consistency.