



Breaded Jammy Egg



Turning up the heat on the gastro scene.

Jammy Eggs have yolks that are neither super runny nor very firm. Served covered in breadcrumbs – a real innovation in shape and flavour!



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**Turning up the heat on the
gastro scene.**

- unique flavour and shape
- perfect way to enjoy eggs
- great finger food
- easy to prepare
- premium quality



*free from
preservatives*



lactose-free




ovo-vegetarian



*halal
quality*


Use & Preparation

Jammy Eggs are pre-cooked and can be prepared in no time at all in a deep fat fryer, standard oven or Merrychef oven. With a tasty dip, they are ideal as finger food. Leave the eggs to rest for one minute after frying.

 **Combi steamer:** at 190°C heat for approx. 12 min.

 **Deep fryer:** at 160°C for 6-7 min.

We recommend letting it rest for 3 min. after frying.

 **Air fryer:** at 180°C for 10 min, turn around occasionally, with some oil.

We recommend letting it rest for 3 min. after frying.

Packaging units

6x1 kg Poly-bag in a carton

Shelf life & Storage

15 months at -18°C

Weight

approx. 62g per piece

