



# Egg Bites



## One bite is all it takes.

Our sous vide Egg Bites as Goldies and Whities are a real taste sensation for connoisseurs.



# Egg Bites

One bite is all it takes.

- protein-rich taste sensation
- perfect for healthy diets
- ideal for gourmet recipes
- Meets the highest quality standards
- available fresh or frozen



*free from preservatives*




*ovo-lacto-vegetarian*


## Use & Preparation

### fresh

 **Oven:** bake at 230°C circulating air for approx. 12 min.

 **Combi steamer:** at 190°C heat for 7-8 min.


 **Merrychef:** heat up to 4 egg bites for approx. 1 min at 250°C.

 **Air fryer:** at 190°C for 7-8 min.

### frozen

 **Oven:** bake at 230°C circulating air for approx. 12 min.

 **Combi steamer:** at 190°C heat for 10-12 min.

 **Merrychef:** heat up to 4 egg bites for approx. 2 min 30 at 250°C.

## Packaging units

Product innovation: More information coming soon.

## Shelf life & Storage

**fresh:** 35 days at +1°C to +4°C

**frozen:** 12 months at -18°C

## Variations

### Goldies:

bacon

bacon-jalapeno-bell pepper 

### Whities:

olive-tomato-basil

cream cheese-herbs

