

## Sweet and Sour Scrambled Eggs



**eikon® e1s**

**02:00**

This recipe is available for:

- eikon® e1s

Accessories:

Half Size Deeper Cooking Tray 32Z4097 (Red),  
32Z4098 (Green), 32Z4099 (Blue)

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- 260 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1

- 01:30
- 30 %
- 80 %

Stage 2

- Stir the eggs
- 00:30
- 30 %
- 50 %

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### Ingredients

- 5 pcs Eggs
- 20 g Pumpkin steamed and mashed
- 1 pinch Salt
- 30 g Icing Sugar
- 30 g Ginger finely chopped
- 60 g Rice Vinegar

### 1. Food Preparation

Mix the whisked eggs with all ingredients and place the mixture on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve.