



Food For Thought Recipe and Allergen Card

Scrambled Egg

100 Portions

Ingredient	Hannah Product Code	Quantity
Eggs – Beaten	C000350	40
Milk		1 litre
Salt	D001199	To taste
Pepper	D001103	To taste

RECIPE METHOD – ALLERGENS

1. Using a double boiler, or a pan, while cold add the **eggs** and beat well
2. Add the **milk**
3. Add the seasoning
4. Heat the pan slowly, so to prevent the eggs burning, whisking regularly
5. The eggs will be cooked once they have reached 75°C or 30 seconds

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...