# Onsen eggs

Recipe by V-ZUG Ltd.



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| Preparation | 5 Mins |
| Cooking time | 1 Hrs |
| Appliance | CombiSteamer V4000 45 from 2021 |

Onsen eggs instead of poached eggs – the modern take on tender egg whites and perfectly creamy yolks. Prepared effortlessly in the cooking space, they are ideal for adding to bowls or using as a topping.

## Ingredient

4 eggs

## Preparation

Put a wire shelf or perforated stainless steel tray into the cooking space, place the eggs on it and steam at 64 °C for about 1 hour using the steam mode. Take the eggs out of the cooking space, gently crack them, arrange on the plate, serve immediately and adjust the seasoning to preference.

**Steaming 64 °C for 1 Hrs**

## Tips

Only use fresh, undamaged eggs. Onsen eggs are still soft and slightly runny to waxy after cooking. Through this cooking method, the egg white and the egg yolk have the same consistency.

Onsen eggs are an alternative to poached or boiled eggs – for on toast, in an eggs Benedict/Florentine, on rice or with vegetables.

## Accessories

Perforated cooking tray

Wire shelf

## Additional information

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