

Yo Plant-Based Poached Egg (frozen*)



HOW TO USE?

Foodservice Heating Instructions

In water:



In a large pot, bring water to a boil.



Lower the heat and place the Yo Poached Egg in simmering water for 10 minutes (if frozen) or 5 minutes (if thawed).

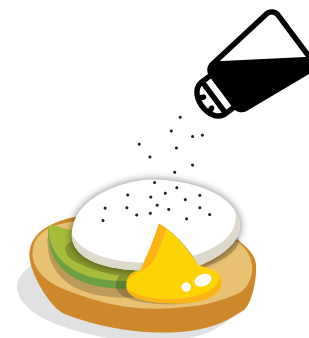


Plate immediately or transfer to a bain-marie with hot water (at 190°F) to keep warm until service and season with Yo Egg special seasoning (included in the case).

In a combi chef/steam oven:



Preheat the oven to 284°F (ideally with 100% moisture / steam).

Place the Yo Poached Egg on an oven tray lined with parchment paper, and heat it for 10 minutes (if frozen) or 5 minutes (if thawed).

In a microwave:



Place one thawed Yo Poached Egg on a plate and heat for 40 to 50 seconds. (Times may vary by microwave.) Do NOT microwave from frozen.



Right before service, season with 2 pinches of Yo Egg special seasoning (included in the case).

*For optimal results, cook from frozen. But to save time, you can cook from a thawed state. Store frozen until right before cooking, if cooking from thawed, use within 24 hours of thawing.