

Hard Boiled Eggs



Recipe Rating	
Total Time	30 Minutes
Cooking Time	25 Minutes
Total Labour	5 Minutes
Knife Skills	n/a

Equipment
1/3 size- 2" deep production pans Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Nutrition Facts Valeur nutritive	
Per 1 serv (53g) / par 1 serv (53g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 70	
Fat / Lipides 5g	8%
Saturated / satures 1.5g + Trans / trans 0g	8%
Cholesterol / Cholesterol 195mg	
Sodium / Sodium 65mg	3%
Carbohydrate / Glucides less than 0g	0%
Fibre / Fibres 0g	0%
Sugars / Sucres 0g	
Protein / Proteines 6g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	0%
Calcium / Calcium	2%
Iron / Fer	6%

Hard Boiled Eggs

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Eggs	25 each	25 each	50 each	50 each
Water	1 L	1.1 quarts	2 L	2.2 quarts

Method



1. Remove eggs from refrigerator.



2. Transfer to 1/3 size- 2" deep production pans. Cover with plastic wrap and aluminum foil.

Place pan in Multigen for 25 minutes.



3. Remove from Multigen and cool under cold running water. While still in water, crack eggs gently to loosen the shell. Remove shells from eggs by peeling by hand.



4. Serve 1 egg per portion, hot or cold.

Garnish: **n/a**

Food Accompany: **Any appropriate side dish**