

Egglettes™

RECIPE BOOK



HARD BOILED EGGS

Ingredients:

- Eggs
- Salt and pepper to taste



- Make sure the Egglette is properly oiled.
- Crack the egg into the Egglette and season to taste.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

NOTE:

For length of cook time, refer to chart on Pages 12-15.

- Carefully remove Egglette from water with tongs. Place in cold water to cool.

Directions:

Just crack, boil, and serve!

** Follow set-up/cooking instructions*

- Remove lid then turn the Egglette cup upside down over a plate and gently shake or squeeze.

For Soft Boiled Eggs, check Pages 12-15 for cooking time and follow the same routine.

CLASSIC EGG SALAD

Ingredients:

- Eggs
- ¼ cup mayonnaise
- 2 tsp. fresh lemon juice
- 1 tbsp. minced onion
- ¼ tsp. salt
- ¼ tsp. pepper
- ½ cup finely chopped celery
- Lettuce leaves
- Paprika



Directions:

** Follow set-up/cooking instructions*

- Make sure the Egglette is properly oiled.
- Crack one egg into each Egglette.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.
- Mix mayonnaise, lemon juice, onion, salt and pepper in medium bowl.
- Chop Egglettes and celery; add to mix and blend well.
- Refrigerate, covered, to blend flavors.
- Serve on lettuce leaves.
- Garnish with a dusting of paprika and enjoy!

NOTE:

For length of cook time, refer to chart on Pages 12-15.

- Carefully remove Egglette from water with tongs. Place in cold water to cool.

DEILED EGGS

Ingredients:

- 4 eggs
- 2 tablespoons mayonnaise
- 1 ½ tsp. sweet pickle relish
- 1 tsp. prepared mustard
- 1/8 tsp. salt
- Pepper
- Paprika



- Make sure the Egglette is properly oiled.
- Crack an egg into each of 6 Egglette cups.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.
- Mash yolks with mayonnaise; add relish, mustard, salt and pepper to taste.
- Mix well.
- Spoon yolk mixture into egg whites.
- Garnish with a dusting of paprika.

NOTE:

For length of cook time, refer to chart on Pages 12-15.

- Carefully remove Egglette from water with tongs. Place in cold water to cool.
- When completely cooled, remove egg from cup.
- Slice eggs in half and carefully remove yolk from white.

Directions:

* Follow set-up/cooking instructions

EGGS BENEDICT

Ingredients:

- 4 eggs
- ¾ cup unsalted butter
- 3 large additional egg yolks
- 1 ½ tsp. fresh lemon juice
- ¼ tsp. cayenne or hot paprika
- Salt and pepper to taste
- 2 English Muffins, split
- 4 slices Canadian bacon or thick-cut ham
- 2 tbsp. unsalted butter
- ¼ cup chopped chives
- 2 tsp. chopped dill, tarragon or parsley



Directions:

* Follow set-up/cooking instructions

Hollandaise Sauce:
Melt butter in a small pot over low heat until it's foamy (not yet beginning to brown) for 3 to 4 minutes.

- Add egg yolks and 2 teaspoons of water to the butter. Mix until it's completely blended (If it starts to get too thick, add ½ teaspoon of water.)
- Add lemon juice and cayenne. Season to taste with salt and pepper.
- Transfer the hollandaise sauce to a small bowl and place plastic wrap directly on the surface so it doesn't form a skin. Set aside. (It will keep at room temperature while you work.)
- **Eggs:** Make sure the Egglette is properly oiled.
- Crack an egg into each Egglette; add salt and pepper to taste.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.
- with tongs. Place in cold water to cool.
- **Assembly:** Using a toaster, toaster oven or regular oven, toast the English Muffins until crisp and golden brown.
- Cook Canadian bacon or ham in a medium skillet over medium-high heat until golden brown and just crisp at the edges, about 6 minutes.
- Butter one side of an English Muffin. Top with 1 slice of Canadian bacon.
- Place egg on top of the bacon, and pour some hollandaise sauce over.
- Garnish with parsley and serve

NOTE: For length of cook time, refer to chart on Pages 12-15.

- Carefully remove cup from water

CHEF'S SALAD

Ingredients:

- Salad greens
- 1 cup ham
- 1 cup turkey
- ½ cup green onion, chopped fine
- ½ cup celery, chopped fine
- 1 cup cherry or grape tomatoes, halved
- ½ cup Swiss cheese
- ½ cup cheddar cheese, quartered
- 2 hard boiled Egglettes
- 8 ounces salad dressing of your choice



Directions:

** Follow set-up/cooking instructions*

- **Eggs:** Make sure the Egglette is properly oiled.
- Crack an egg into each of 2 Egglettes.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.
- Wash and prepare salad greens of your choice and place in a bowl.
- Toss the greens with onion and celery, reserving pieces of meat, cheese, egg slices and tomatoes for garnish.
- Just before serving, toss greens with a dressing of your choice and garnish with meat, cheese, and hard boiled egg slices.
- Carefully remove Egglette from water with tongs. Place in cold water to cool.

NOTE:

For length of cook time, refer to chart on Pages 12-15.

BACON & EGGS

Ingredients:

- Bacon strips
- Eggs
- Salt and pepper to taste
- Fruit for garnish
- Toasted English Muffins



Directions:

** Follow set-up/cooking instructions*

- Cook bacon in a skillet. Make sure it is cooked completely and set aside to cool.
- Make sure the Egglette is properly oiled.
- Crack an egg into each Egglette; add salt and pepper to taste.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.
- Carefully remove Egglette from water with tongs. Place in cold water to cool.
- When eggs are cooked, place on plate along with bacon, fruit garnish and hot toasted English Muffins.

NOTE:

For length of cook time, refer to chart on Pages 12-15.

BREAKFAST FRITTATA

Ingredients:

- Eggs
- Choose from any of the following:
 - kale chopped
 - baby spinach chopped
 - tomatoes diced
 - onions finely chopped
 - red bell peppers finely chopped



Directions:

** Follow set-up/cooking instructions*

*** NOTE: If you add a meat product it must be fully cooked before going into the Egglettes cup.*

- green peppers finely chopped
- mushrooms finely chopped
- goat cheese crumbled
- basil finely chopped
- mozzarella cheese shredded
- salt and pepper to taste

- Make sure the Egglette is properly oiled.
- Crack an egg into each of the desired amount of Egglette cups.
- Place 2-3 items from the list shown into each cup.** You can customize each however you'd like!
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.
- Carefully remove cup from water with tongs. Place in cold water to cool.
- Pop the egg out of the cups and enjoy!

Avoid skipping breakfast by making these healthy egg cups ahead of time with kale, spinach, eggs, cheese, or leftovers!

NOTE:

For length of cook time, refer to chart on Pages 12-15.

HUEVOS A LA MEXICANA WITH EGG WHITES

Ingredients:

- 1 Packung Eiweiß
- ½ kleinen, feingehackten Zwiebel
- ½ Jalapeño, entkernt und fein gehackt
- ½ Tomate, gehäutet, entkernt und fein gehackt
- 1 EL Korianderblätter, fein gehackt
- Salz und frisch gemahlener Pfeffer, nach Geschmack



Directions:

** Follow set-up/cooking instructions*

- Heat oil in a 12-inch skillet over medium-high heat.
- Add onion, jalapeño, and tomato.
- Season with salt and pepper, stirring until soft (about 6 minutes).
- Make sure the Egglette is properly oiled.
- Chop cilantro leaf and add to your Egglettes.
- Divide the mix into the Egglette.
- Pour egg whites into each Egglette.
- Close the lid, hold the lid by the top loop, and place the

Egglette gently into boiling water.

NOTE:

For length of cook time, refer to chart on Pages 12-15.

- When done, carefully remove your Egglettes from water with tongs. Place in cold water to cool.
- Release the eggs onto a plate and enjoy!

CLASSIC EGG SALAD SANDWICH

Ingredients:

- 2 eggs
- ¼ cup mayonnaise
- 2 tsp. fresh lemon juice
- 1 tbsp. minced onion
- ¼ tsp. salt
- ¼ tsp. pepper
- ½ cup finely chopped celery
- Lettuce leaves
- Tomato slices
- Toast slices



Directions:

** Follow set-up/cooking instructions*

- Make sure the Egglette is properly oiled.
- Crack an egg into each of 2 Egglette cups.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.
- Mix Mayonnaise, lemon juice, onion, salt and pepper in medium bowl.
- When cool, remove eggs from Egglette and add chopped celery.
- Add to mix and blend well.
- Cover and refrigerate to blend flavors.
- Toast bread, assemble and enjoy!
- Carefully remove each cup from water with tongs. Place in cold water to cool.

NOTE:

For length of cook time, refer to chart on Pages 12-15.

COOKING TIMES



ELECTRIC STOVE OPTIMIZED COOKING TIMES

Whole Eggs

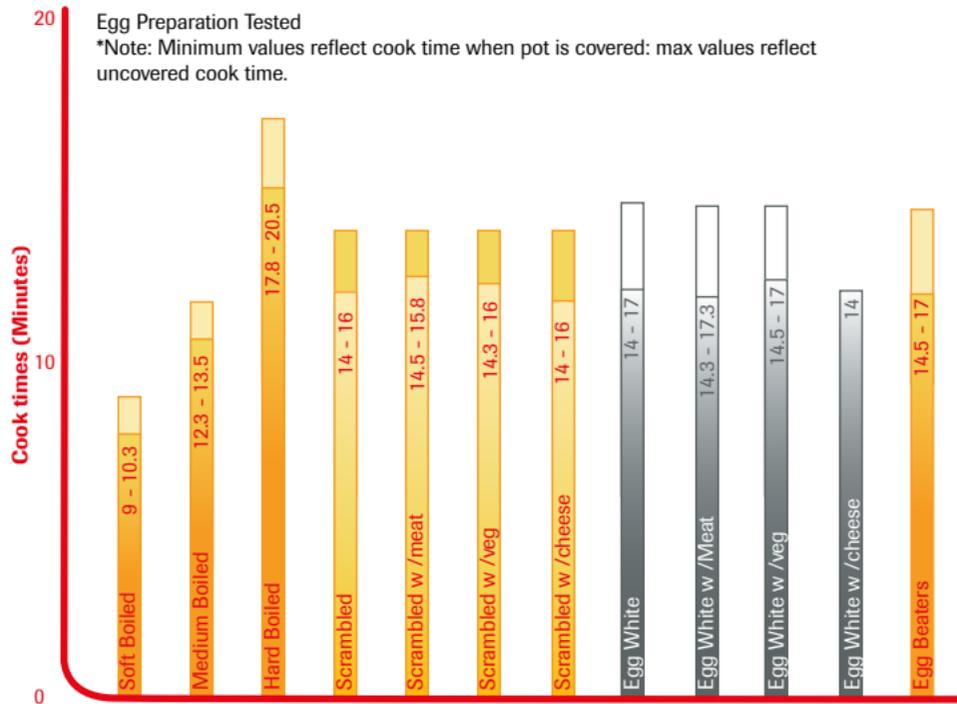
Type of Egg	Covered Cook Time (Mins)			Uncovered Cook Time (Mins)		
	MED	LG.	XL	MED	LG.	XL
Soft Boiled	8	8.75	9	10	10	10.3
Medium Boiled	11	11.3	12.3	13	12.5	13.5
Hard Boiled	16	15.6	17.8	19	19.8	20.5
Scrambled	14	14		16	16	
Scrambled w /meat	14	14.5		16	15.8	
Scrambled w /veg	14	14.3		16	16	
Scrambled w /cheese	14	14.5		16	16	

Egg Whites

Scrambled	14	14		17	
Scrambled w /meat	14	14		17	
Scrambled w /veg	14	14.3		17.3	
Scrambled w /cheese	14	14.5		17	

MINIMUM/MAXIMUM COOKING TIMES

Egg Preparation Tested
*Note: Minimum values reflect cook time when pot is covered; max values reflect uncovered cook time.



GAS STOVE OPTIMIZED COOKING TIMES

Whole Eggs

Type of Egg	Covered Cook Time (Mins)			Uncovered Cook Time (Mins)		
	MED	LG.	XL	MED	LG.	XL
Soft Boiled	9	9.5	10.5	10	10	11
Medium Boiled	14	14	13.5	13.5	13	13.5
Hard Boiled	16	16	17.5	17.5	17	16
Scrambled	13	13	13		14	
Scrambled w /meat	12.5	13	15		15	
Scrambled w /veg	14	13.5	16.5		15	
Scrambled w /cheese	12.5	14	14		15	

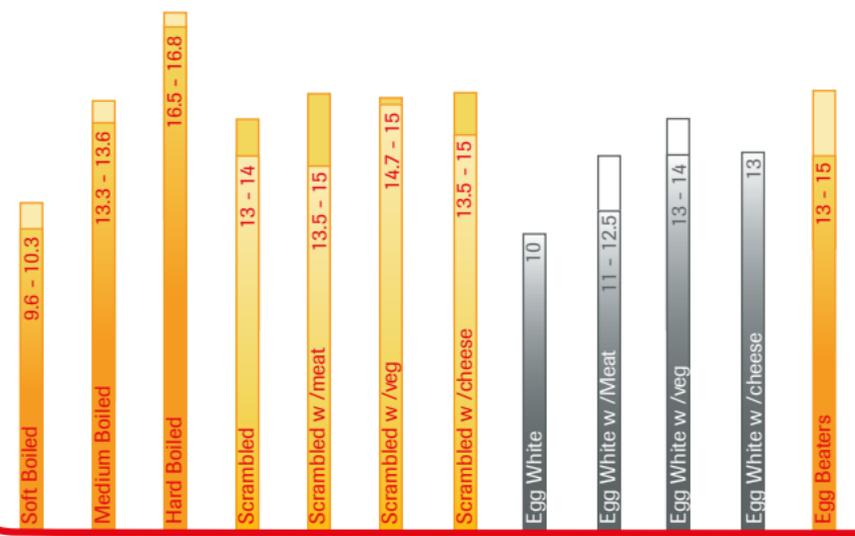
Egg Whites

Scrambled		8.5			8.5
Scrambled w /meat		10			10
Scrambled w /veg		13			14
Scrambled w /cheese		13			13

MINIMUM/MAXIMUM COOKING TIMES

20
10
0
Cooking Time /Minutes

*Note: Minimum values reflect cook time when pot is covered: max values reflect uncovered cook time.





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