



# nøgg

No Egg.  
But Plants.

Simply. **Exotic.**

## Asian noodles with scrambled eggs.

### Preparation

- 1 Heat the oil and fry the ginger and onions in the oil.
- 2 First add the carrots followed by the courgettes and briefly stir-fry. Then stir in the stock and soy sauce and cook until al dente. Season to taste with coriander.
- 3 Cook the pasta according to the instructions on the package and mix with the vegetables.
- 4 Prepare the scrambled eggs in the combi-steamer or microwave and spread on the Asian noodles. Garnish with coriander leaves and serve.

### Preparation recommendation for scrambled eggs

#### In the combi-steamer:

2kg nøgg Scrambled Eggs at 110°C/60% steam for approx. 8 minutes

#### In the microwave:

100g nøgg Scrambled Eggs at 600 Watt for approx. 2:30 minutes

These instructions apply nøgg Scrambled Eggs portions that have been taken from the freezer immediately before preparation at a temperature of -18°C.

The preparation time always depends on the type of cooking appliance used and its heat output.

### Ingredients for 10 portions

- 500g **nøgg Scrambled Eggs deep frozen**
- 1.000g cooked pasta
- 85ml sesame oil
- 50g ginger, grated
- 100g onions, chopped
- 1.000g carrots, in thin strips
- 1.000g courgettes, in thin strips
- 600ml vegetable stock
- 100g soy sauce
- freshly chopped coriander



plant-  
based



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