

# nøgg

No Egg.  
But Plants.

Simply. **Culinary.**

## Scrambled egg taco.

### Preparation

- 1 Prepare the scrambled eggs in the combi-steamer or microwave.
- 2 Mix the avocado creme. Fold in capers, cucumber and tomato pieces to taste.
- 3 Heat the taco shell and arrange on a plate. Fill with the avocado cream, divide the eggs over the top and serve.

### Preparation recommendation for scrambled eggs

#### In the combi-steamer:

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

#### In the microwave:

100 g nøgg Scrambled Eggs at 600 W 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.



  
plant-  
based

### Ingredients for 10 portions

- 500 g **nøgg Scrambled Eggs deep frozen**
- 500 g avocado cream
- 50 g capers
- 200 g cucumber pieces
- 200 g diced tomatoes
- 10 taco shells
- To taste
- salt and pepper
- coriander and parsley

