

# nøgg

No Egg.  
But Plants.

Simply. **Fresh.**

## Wrap with scrambled eggs.

### Preparation

- 1 Open the lid, release the vacuum and close the lid again. Then shake the package vigorously. Place the desired amount of nøgg Scrambled Eggs in a pan lightly greased with vegetable oil and heat on the highest setting (Gas mark 9/220°C). Once the nøgg Scrambled Eggs begin to set, continue to cook for about 20 seconds whilst continuously stirring. Then set the temperature to gas mark 7/180°C and cook the nøgg Scrambled Eggs for up to 90 seconds with continuous stirring.
- 2 Spread the hummus on the tortilla. Place lettuce strips, carrot sticks, pepper strips and onions on top and serve with the scrambled eggs.
- 3 Roll up tightly and serve.

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

### Ingredients for 1 portion

- 100g **nøgg Scrambled Eggs liquid**
- 1 tortilla
- 50g hummus
- 20g lettuce, in strips
- 30g carrots, in sticks
- 20g red onions
- 30g bell pepper, in strips

  
plant-  
based



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