



# How to Use ZE Classic

## To make ZE Classic, blend:



Ice Cold Water + Cool Oil + ZE Classic Powder

### 1 Equipment

Immersion-style blender or food processor.

### 2 Measure For 1 dozen eggs

	Grams
Ice cold water	507g
Oil	30g
ZE Classic	63g

1 kg ZE Classic powder = about 190 eggs

### 3 Add Ingredients

In order:

#### • Ice-Cold WATER

If using room temp water, refrigerate the prepared batter overnight before use.

#### • Neutral-Flavored Cool OIL

such as sunflower or canola.

#### • ZE Classic POWDER

### 4 Mix

- Mix 20 – 30 seconds
- Scrape & check for powder clumps
- Mix 20 – 30 seconds more
- Do not over mix. Batter should be thick, smooth and uniform, with no powder pockets. Surface bubbles in batter are normal.



### 5 Rest

At least 20 minutes, chilled in closed container before use. Batter will thicken slightly.

### Store

Keep batter refrigerated in closed container. Use within 2 days.

### Cooking Tips

1. Start with a clean, cold pan
2. Always use butter, oil and/or non-stick spray
3. Cook longer than an ordinary egg (about 8 minutes to scramble 1 dozen)

Demo videos available @ zeroegg.com

Vegan | Gluten Free | Dairy Free | Non-GMO | Kosher | Contains Soy | No Preservatives