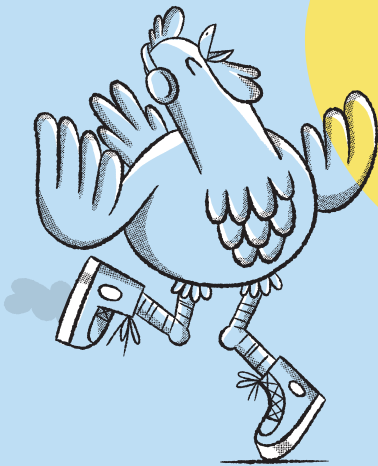


**ZERO
EGG**

LIQUID QUICK START GUIDE

Amazingly made from plants!

**ZERO EGG LIQUID IS HEALTHY, RELIABLE, SHELF STABLE,
AFFORDABLE AND WORKS JUST LIKE AN ORDINARY EGG.**



NEW **IMPROVED FORMULATION**

- Intuitive, pourable liquid
- Quicker cook time
- Perfectly egglike in the pan and on the plate



HOW TO THAW

Thaw Zero Egg Liquid before using overnight in fridge or in cool water bath.



HOW TO MAKE A BASIC SCRAMBLE:

Cook time: 2-4 minutes



Heat flat top or nonstick frying pan on medium-to-medium high heat. Drizzle hot surface with neutral oil.



Pour ¼ cup of Zero Egg Liquid directly on to hot surface, scramble like an ordinary egg 2-3 minutes.



NOTE: Zero Egg is not fully cooked at "soft scramble" stage, for best results cook fully until curd sets.



Remove from heat and serve.



When prepared simply as scrambled eggs or an omelet, Zero Egg's "egg-like" flavor can be enhanced with finishing Black Salt (Kala Namak).

HANDLING TIPS

Storing Zero Egg Liquid

- Frozen shelf life 1 year
- Keep frozen until ready to use
- Thaw completely before using
- Use within 2-5 days of thawing
- Refrigerate thawed Liquid in covered container

Easy Prep

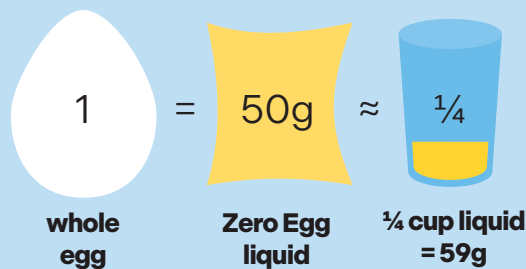
- Make scrambles, omelets and other products ahead of time and reheat for service.
- Egg dishes hold on a steam table well. Stir scramble to freshen.
- Reheat on steam table, in oven, or in pan/flat top with a little bit of oil to prevent sticking.



MEASUREMENTS & YIELDS

Each 2 lb bag of Zero Egg Liquid is equivalent to approximately 18 “medium” eggs or 108 eggs/case

TO REPLACE AN EGG:



For recipes visit us online:
zeroegg.com/recipes

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