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• Egglettes is only intended for adult use while cooking.

CARE AND MAINTENANCE:

• **Top rack dishwasher safe or wash gently with warm, soapy water. Dry thoroughly before use.**

- **Cooking Spray:** Spray interior with three short bursts. Roll oil around to ensure it is evenly and thoroughly coated and shake out excess oil for smooth surface.
- **Extra Virgin Olive Oil or Coconut Oil:** Place ½ tsp. into the cup. Thoroughly and evenly coat entire inside surface.

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COOKING INSTRUCTIONS:

1. Fill a pot with 3 to 4 inches of water so that Egglettes do not touch the bottom. Use high heat until it reaches a ROLLING BOIL (Image 1).
2. After spraying or oiling, fill each Egglette with a whole egg or egg recipe (Image 2). Make sure not to fill above the fill line (Image 3).
3. Hold Egglettes by rim to twist on cap (Image 4). Hold the handle and carefully place into boiling water (Image 5 & 6).
4. Refer to cooking times on Page 6.
5. When cooked, turn off heat and remove Egglette with tongs. **Hard Boiled:** Place in cool water or let cool on counter. **For Omelette and Soft Boiled:** Let sit for a few minutes before serving.

NOTE:

- USE CAUTION WHEN HANDLING.
- It is suggested to use tongs when removing Egglettes from boiling water.
- WHEN ADDING MEAT PRODUCT, BE SURE MEAT IS COOKED PRIOR TO ADDING TO UNCOOKED EGG RECIPE.

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ESTIMATED COOKING TIMES:

- **Cooking times will vary depending upon type of stove top - gas or electric.** Gas will cook faster.
- **Keep at a constant rolling boil for faster results.** You can place a lid on the pot, but make sure lid is vented or tipped to release steam (Image 7).
- Adjust cooking times in the chart below according to size of recipe. **Larger eggs will cook in the higher time range outlined below.**

Type	Cook Time
Hard Boiled	13 - 16 minutes
Medium Boiled	11 - 13 minutes
Soft Boiled	8 - 10 minutes
Omelette (Yolk and White)	13 - 15 minutes
Omelette (Egg white)	12 - 14 minutes
Omelette (Egg Substitute)	13 - 15 minutes

PREPARE TO EAT!

- Once cooked and cooled, twist the cap to remove (Image 8).
- Gently squeeze or shake egg onto plate (Image 9).

TIP: To help loosen your egg from Egglette, run tip of spoon around the inside of the cup between egg and Egglette (Image 10 & 11).

NOTE: Do not store cooked egg in Egglette for more than two days.

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pods allow you to boil eggs without their shells, making it easier and more convenient for those who love eggs but despise the peeling process. In this comprehensive guide, we will walk you through everything you need to know about using Egglettes, including preparation, cooking instructions, cleaning, and tips for perfect eggs every time.

What Are Egglettes?

Egglettes are silicone cooking pods specifically designed to hold eggs while they are boiling. Unlike traditional boiling methods that require you to crack the egg into a pot and deal with the mess of shells, Egglettes allow you to boil eggs without the shells, resulting in perfectly shaped, easy-to-peel eggs every time. They are ideal for making hard-boiled, soft-boiled, or even poached eggs with minimal effort.

Benefits of Using Egglettes

Using Egglettes comes with a myriad of benefits that can simplify your cooking experience:

- **Convenience:** No more struggling with peeling eggs. Egglettes allow you to enjoy perfectly boiled eggs without the hassle of shells.
- **Consistent Results:** Achieve uniform cooking every time, ensuring that your eggs are cooked to your preferred level of doneness.
- **Easy to Clean:** Made from non-stick silicone, Egglettes are easy to clean and dishwasher safe.
- **Versatile:** Use them for more than just boiling eggs; they can also be used for making mini omelets, custards, and more.

Getting Started with Your Egglettes

Before you dive into cooking, it's essential to familiarize yourself with your Egglettes. This section will guide you through the initial setup and preparation.

What You Need

To get started, gather the following items:

1. Egglettes pods (usually sold in sets of 4 or 6)
2. Fresh eggs
3. Water

4. A pot with a lid (large enough to hold the Egglettes)
5. Cooking spray (optional)
6. Serving plate

Preparation Steps

Follow these simple steps to prepare your Egglettes for cooking:

1. Wash the Egglettes Pods: Before using your Egglettes for the first time, wash them with warm soapy water to remove any manufacturing residues.
2. Grease the Pods (Optional): For easier removal, you can lightly spray the inside of each Egglettes pod with non-stick cooking spray.
3. Crack the Eggs: Crack one egg into each pod. If you prefer, you can add seasonings, herbs, or cheese to the egg for added flavor.
4. Secure the Lids: Place the lids on the Egglettes pods and ensure they are securely closed. This step is crucial to prevent water from entering the pods during boiling.

Cooking Instructions

Now that your Egglettes are prepped, it's time to cook them. Here's how to do it:

Boiling Procedure

1. Fill the Pot with Water: Pour enough water into the pot to cover the Egglettes pods about halfway.
2. Bring Water to a Boil: Place the pot on the stove and bring the water to a rolling boil.
3. Add Egglettes: Once the water is boiling, carefully lower the Egglettes into the pot using tongs or a slotted spoon.
4. Cover the Pot: Place the lid on the pot to maintain the heat.
5. Cook to Desired Doneness:
 - For soft-boiled eggs: 7-9 minutes
 - For medium-boiled eggs: 10-12 minutes
 - For hard-boiled eggs: 13-15 minutes

Removing the Egglettes

After your eggs have cooked for the desired time, follow these steps to remove them safely:

1. Turn off the Heat: Carefully turn off the stove and remove the pot from the heat.
2. Let Cool: Allow the Egglettes to cool for a minute before handling.
3. Remove with Tongs: Use tongs to carefully lift the Egglettes out of the pot.
4. Let Them Sit: Let the pods sit for a minute to cool slightly before opening.

Cleaning Your Egglettes

Proper cleaning and maintenance will ensure your Egglettes last for years to come. Here's how to clean them effectively:

Cleaning Steps

1. Let Them Cool Completely: Before cleaning, ensure the Egglettes are completely cooled to avoid burns.
2. Remove the Lids: Open the Egglettes pods and discard any leftover egg contents.
3. Wash with Soap and Water: Clean the pods with warm, soapy water or place them in the dishwasher for a thorough clean.
4. Dry Completely: Allow them to air dry or wipe them down with a clean cloth before storing them away.

Tips for Perfect Eggs Every Time

To maximize your Egglettes experience, consider the following tips:

- For easier peeling, use older eggs instead of fresh ones, as fresh eggs can be harder to peel after boiling.
- Experiment with cooking times to find your perfect level of doneness.
- Try adding spices or vegetables directly into the Egglettes before cooking for a flavorful twist.
- Always ensure the lids are secure before boiling to prevent any leaks.

Conclusion

The **Egglettes instruction manual** provides all the information you need to enjoy this innovative kitchen tool. By following our guide, you can achieve perfectly boiled eggs without the hassle of shells. With convenience, consistency, and ease of cleaning, Egglettes can be a game changer in your kitchen. So, gather your ingredients and start enjoying delicious, perfectly cooked eggs today!

Frequently Asked Questions

What are Egglettes and how do they work?

Egglettes are a cooking tool designed to hard boil eggs without the shell. They consist of silicone cups that hold the eggs while boiling, allowing for easy peeling and unique shapes.

What materials are Egglettes made from?

Egglettes are usually made from food-grade silicone, which is heat-resistant and safe for cooking. Some may also have plastic components for added structure.

Can I use Egglettes in a microwave?

No, Egglettes are designed for stovetop boiling. Using them in a microwave is not recommended as it can lead to uneven cooking and potential safety hazards.

How do I clean my Egglettes after use?

Egglettes can be easily cleaned by hand-washing them with warm, soapy water or placing them in the dishwasher. Make sure they are completely dry before storing.

What is the recommended cooking time for Egglettes?

Cooking time for Egglettes varies based on desired doneness. Generally, 12-15 minutes of boiling will yield hard-boiled eggs, while 6-8 minutes will result in soft-boiled eggs.

Are Egglettes safe to use?

Yes, Egglettes are generally safe to use as they are made from food-safe materials. Always follow the manufacturer's instructions for safe cooking practices.

Where can I find the Egglettes instruction manual?

The Egglettes instruction manual can usually be found on the manufacturer's website or included in the packaging. It may also be available in PDF format for download online.

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