

Raw Eggs Freeze Dried and Rehydrated

20 eggs made 1 large tray of whole raw eggs

[Live Life Simple's Freeze Dried Eggs: Fried Eggs, Scrambled Eggs, Hardboiled Eggs](#)

Ingredients:

Eggs (About 20 eggs per Large tray)



Directions:

Whole Raw Eggs:

1. Add silicone mats to your tray
2. Place the dividers made into 20 portions on the tray
3. Add 1 raw egg to each portion
4. Pre Freeze
5. Freeze Dry
6. Store Appropriately (See Tips and Tricks for storage help)

*****Remember to mark these as raw

Rehydration was a little tricky. I would call it a 80% success. The eggs were edible and tasted great, the texture was just a bit off.

Cycle Time: 37 hours and 30 minutes

Rehydration: Add 2 Tbsp of water to 1 egg and let it sit for 24 hours if possible. Fry as you normally would OR Add to some boiling water and poach.



Live.
Life.
Simple.

www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray