

Lekue Ovo Egg Cooker Set

Lékué Microwave Ovo Egg Cooker Instruction Manual

Model: Ovo Egg Cooker Set (Round & Square)

Brand: Lekue

INTRODUCTION

The Lékué Microwave Ovo Egg Cooker set provides a convenient and efficient method for preparing eggs in various forms. This set includes one round and one square silicone mold, designed for use in a microwave or a hot water bath (bain-marie). These molds allow for quick cooking of eggs, with the option to incorporate vegetables, meats, or other ingredients to create mini omelets or uniquely shaped eggs.

This manual provides detailed instructions for the proper use, care, and maintenance of your Lékué Ovo Egg Cookers to ensure optimal performance and longevity.

SETUP

- Unpacking:** Carefully remove the Ovo Egg Cookers from their packaging. Ensure both the round and square molds are present.
- Initial Cleaning:** Before first use, wash both silicone molds and their lids with warm soapy water. Rinse thoroughly and dry completely. The molds are also dishwasher safe.
- Preparation for Use:** For best non-stick results and easy release, lightly rub the interior surface of each silicone mold with a small amount of cooking oil (e.g., olive oil, vegetable oil) before each use. This step is crucial for preventing eggs from sticking, especially in the corners of the square mold.



Image: The Lékué Microwave Ovo Egg Cooker set, featuring one round and one square silicone mold with red lids.

OPERATING INSTRUCTIONS

General Egg Preparation

1. Crack one or two eggs directly into the oiled silicone mold.
2. Add desired seasonings, vegetables, or meats. For mini omelets or scrambled eggs, beat the egg(s) with a fork before adding other ingredients.
3. Place the lid securely on the mold.

Microwave Cooking

1. Place the lidded egg cooker on the edge of your microwave's rotating plate. Avoid placing it directly in the center.
2. Cooking times vary depending on microwave wattage and desired egg consistency. A general starting point is approximately 60 seconds for one egg.
3. **Recommended Cooking Method:** To prevent potential overflow or