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Eggs 1 Large Egg, Whole 48 Grams (without The Shell)
1/2 Egg 24 Grams 1 Large Egg Yolk 18 Grams 1 Large
Egg White 30 Grams 1 Whole Egg, Whisked 3
Tablespoons 1 Large Egg White 2 Tablespoons 1 Large
Yolk 1 Tablespoon (approx) Egg Wash 1 Whole Egg
Whisked With 1 Tablespoon (15 MI) Water 1 Egg Can
Be Substituted With 2 Egg Whites Where Suitable ... Jul
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