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Teaspoon 5 Grams 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 Ml)
Water 1 Egg Can Be Substituted With 2 Egg Whites
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