

PREMIUM liquid duck eggs



Elevate Your Culinary Creations

Discover the superior taste, texture, and versatility of duck eggs—the secret ingredient top chefs and bakers swear by. With a richer yolk, higher protein content, and exceptional baking properties, duck eggs take your dishes to the next level.

PACKAGING

Unit: 1 Gallon Tubs

Weight: 7 lb. Avg

Why Choose Duck Eggs?

Richer, Creamier Texture – Higher fat content makes custards, sauces, and scrambled eggs velvety smooth.

Superior for Baking – Extra protein and fat create fluffier cakes, loftier pastries, and silkier doughs.

More Yolk, More Flavor – Deep golden yolks add an indulgent, buttery taste to every dish.

Enhanced Rise & Structure – Perfect for soufflés, bread, and pasta, delivering better texture and volume.

Perfect Poaching & Frying – Holds shape beautifully when poached and creates crispy edges when fried.

Ideal for Egg-Based Dishes – Quiches, frittatas, and deviled eggs become richer and more satisfying.

Easy to Substitute – Use one duck egg for every 1.5 chicken eggs for enhanced flavor and texture.

Allergy-Friendly Alternative – Some people allergic to chicken eggs can tolerate duck eggs.

Sustainably Raised – Responsibly sourced from farms dedicated to quality and humane practices... only veterinarian owned and operated farm in North America!

Perfect for Chefs & Bakers

Duck eggs bring out the best in artisanal breads, decadent pastries, and gourmet entrees. Whether you're crafting a **delicate soufflé**, a **rich hollandaise**, or a **rustic brioche**, these eggs make a difference your customers will taste.

Experience the premium quality of duck eggs in your kitchen. Available for **wholesale and direct orders**.

Contact us now for pricing, and availability!

610-562-3825 • tastyduck.com



PREMIUM
liquid duck eggs



Duck Egg Tasting
MENU

Breakfast

Duck Egg Breakfast Burrito with Duck Carnitas



Brunch/Lunch

Duck Egg Quiche Loraine with Smoked Duck Breast

Dinner

*Home-made Duck Egg Pasta with Ground Duck
or Pulled Duck Leg Ragu*



Dessert

Duck Egg Crème Brûlée

