

## Reheat Bulgogi Beef



**eikon® e2s**

 01:10





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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-  275 °C
-  Chilled 4°C
-  1 Portion
-  Partially Cooked

Stage 1

-  00:45
-  100 %
-  50 %

Stage 2

Turn the Steak Over

-  00:25
-  100 %
-  20 %

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### Ingredients

- 90 g Roast beef low-temperature precooked, Rare
- 50 g Butternut Squash roasted
- 1 tbs Palm Sugar
- 2 tbs Beef Bulgogi Marinade
- 1 tsp Sesame roasted
- 1 tbs Spring Onion Julienne
- 1 pcs Coriander

### 1. Food Preparation

Marinate the pumpkin with the palm sugar overnight. Place the beef and pumpkin on the tray.

### 2. Cooking Instruction

Reheat the beef and pumpkin as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray. Halve the beef and place beef and pumpkin with the remaining ingredients on a plate.