


Halved Tomatoes

eikon® e4s

 01:20







This recipe is available for:

- eikon® e4
- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e3
- eikon® e4s
- eikon® e5
- eikon® e1s




Accessories:

e3/e4/e4s Non-stick Tray ideal for
baking/roasting 40H0230

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-  275 °C
-  Chilled 4°C
-  1 Full Tray
-  From Raw

Stage 1

-  01:20
-  100 %
-  70 %

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Ingredients

- | | |
|-------|---------------|
| 8 pcs | Tomatoes |
| 15 ml | Butter melted |

1. Food Preparation

Halve the tomatoes and brush them with butter before cooking. Lay out evenly on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve.