


## 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

P  
R  
O  
F  
I  
L  
E

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

Stage 1

-  01:20
-  100 %
-  70 %

R  
E  
C  
I  
P  
E

### 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.