

## Cheese Omelette



### eikon® e2s

00:40

This recipe is available for:

- eikon® e2s HP (2000W)

Accessories:

- Half Size Deeper Cooking Tray 32Z4097 (Red), 32Z4098 (Green), 32Z4099 (Blue)

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- 275 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1

- 00:20
- 80 %
- 100 %

Stage 2

Add the Cheese

- 00:20
- 100 %
- 50 %

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#### Ingredients

- 9.92 g Butter, melted
- 49.9 g Shredded Cheese
- 3 pcs Eggs, Size: Large
- 1 pinch Salt & Pepper

#### 1. Food Preparation

Lightly whisk the eggs in a bowl and season with salt and pepper. Brush the half sized deeper basket with melted butter. Pour the eggs into the tray.

#### 2. Cooking Instruction

Cook the egg-mixture as per oven profile and add the cheese after the first step over the entire omelette.

#### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. You can fold the omelette into a rectangular omelette or you can cut it in portions for sandwiches etc.