

## 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)

P  
R  
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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 %

R  
E  
C  
I  
P  
E

### 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.