

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.