Open Ham&Cheese Ciabatta 1 pce

eikon e2s

00:30

This recipe is available for:

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

Accessories:
e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

PROFILE

275 °C
Chilled 4°C
1 Piece
Partially Cooked

Stage 1
00:30
80 %
100 %

RECIPE

Ingredients

1	pcs	Ciabatta
15	ml	Pesto
1	pcs	Tomato
50	g	Ham
2	slice	Cheese
1	pcs	fresh Herbs

1. Food Preparation

Halve the bread and spread pesto on base of bread. Place sliced tomato on top of Pesto. Place ham on top of tomato. Place cheese on top of ham. Without ham for Vegetarians. Place the bread open-face on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.