

Open Chicken Panini 1 pce

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	This recipe is available for: eikon® e2s SP (1000W) eikon® e2s HP (2000W) eikon® e3 eikon® e4 eikon® e4s eikon® e1s
	Accessories: e3 Flat Turn-table Plate 40H0347 e3 Non-stick Cooking Liner 40H0190
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Ingredients 1 pcs Panini 15 ml Herb Aioli 100 g Chicken Breast cooke 2 slice Cheese 1 pcs fresh Herbs	 Food Preparation Halve the bread and spread aioli on base of bread. Place sliced chicken on top of aioli. Place cheese on top of chicken. Place the bread open-face on the liner. Cooking Instruction Cook as per oven profile. Food Serving Instruction Remove the cooked food from the liner 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.