

## Open Chicken Ciabatta 1 pce



**eikon® e3**

**02:15**

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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- 275 °C
- Chilled 4°C
- 1 Piece
- Partially Cooked

Stage 1

- 02:15
- High
- 50 %

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### Ingredients

- 1 pcs Ciabatta
- 15 ml Herb Aioli
- 100 g Chicken Breast cooked
- 2 slice Cheese
- 1 pcs fresh Herbs

### 1. 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.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

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