

Open Tuna 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 | Bell Pepper Relish |
| 0.5 | pcs | Red Pepper |
| 70 | g | Tuna tined |
| 2 | slice | Cheese |
| 1 | pcs | fresh Herbs |

1. Food Preparation

Halve the bread and spread relish on base of bread. Place diced pepper on top of relish. Place tuna on top of relish. Place cheese on top of tuna. Without tuna for Vegetarians. 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.