


## Open Chicken Panini 2 pcs



**eikon® e2s**

 01:00

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)

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-  275 °C
-  Chilled 4°C
-  2 Pieces
-  Partially Cooked

Stage 1

-  01:00
-  40 %
-  100 %

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### Ingredients

- 2 pcs Panini
- 30 ml Herb Aioli
- 200 g Chicken Breast cooked
- 4 slice Cheese
- 2 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 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.