## Open Tuna Ciabatta 2 pcs



## Cikon 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

$275^{\circ} \mathrm{C}$
Chilled $4^{\circ} \mathrm{C}$
Stage 1
(1) 02:15

2 Portions
领 High
Partially Cooked
등 $75 \%$

## Ingredients

| 2 | pcs | Ciabatta |
| ---: | :--- | :--- |
| 30 | ml | Bell Pepper Relish |
| 1 | pcs | Red Pepper |
| 140 | g | Tuna tined |
| 4 | slice | Cheese |
| 2 | 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.

