

Open Chicken Ciabatta 2 pcs



eikon® e4

00:45

This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e3
- eikon® e4
- eikon® e4s
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Accessories:

e4/e4s Mesh Tray Full Size 32Z4054

PRO
FILE

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

Stage 1

- 00:45
- 10 %
- 80 %

RE
CI
PE

Ingredients

- 2 pcs Ciabatta
- 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.