

## 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
- eikon® e1s

Accessories:

e4/e4s Mesh Tray Full Size 32Z4054

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

Stage 1

- 00:45
- 10 %
- 80 %

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### 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.