

## Open Chicken Panini 2 pcs

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P R F I E	<ul> <li>275 °C</li> <li>Chilled 4°C</li> <li>2 Pieces</li> <li>From Raw</li> </ul>	Stage 1 (● 00:40 (● 10 % ● 80 %	1. Food Preparation
	2pcsPanini30mlHerb Aioli200gChicken Breast cooked4sliceCheese2pcsfresh Herbs		<ul> <li>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.</li> <li>Cooking Instruction</li> <li>Cook as per oven profile.</li> <li>Food Serving Instruction</li> <li>Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.</li> </ul>

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.