


## Open Chicken Bagel 1 pce



**eikon® e2s**

 00:30





This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e4
- eikon® e4s
- eikon® e3
- eikon® e1s




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black),  
32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

P  
R  
O  
F  
I  
L  
E

-  275 °C
-  Chilled 4°C
-  1 Piece
-  Partially Cooked

Stage 1

-  00:30
-  80 %
-  100 %

R  
E  
C  
I  
P  
E

### Ingredients

- 1 pcs Bagel
- 15 ml Herb Aioli
- 100 g Chicken Breast cooked
- 2 slice Cheese
- 1 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.