

## Open Chicken Bagel 2 pcs

		<b>eikon</b> e4s
		00:40
		This recipe is available for:• eikon® e2s SP (1000W)• eikon® e2s HP (2000W)• eikon® e4• eikon® e4s• eikon® e3• eikon® e1s
		Accessories: e4/e4s Mesh Tray Full Size 32Z4054
P	Stage 1	
R () 275 °C	Stage 1	
Chilled 4°C	( <u>)</u> 00:40	
L E Partially Cooked	🛞 10 % 🍮 80 %	
Ingredients R 2 pcs Bagel 30 ml Herb Aioli C 200 g Chicken B 4 slice Cheese P 2 pcs fresh Her	reast cooked	<ol> <li>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.         Cooking Instruction         Cook as per oven instruction.         Food Serving Instruction         Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.     </li> </ol>

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.