

Closed Tuna Focaccia 1 pce

				eikon e4
				00:45
				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				
R	10 275 °C	Stage 1		
O F	Chilled 4°C	() 00:45		
	🔀 1 Piece	🛞 10 %		
	Partially Cooked	الله 60 %		
	Ingredients 1 pcs Focaccia		1. Food Preparation Halve the bread and spread relish on base of bread. Place diced pepper on top of relish. Place	
E		Pepper Relish	tuna on top of relish. Place cheese on top of tuna. Without tuna for Vegetarians. Place the bread on the tray.	
	0.5 pcs Red Pepper			
	70 g Tuna tined 2 slice Cheese		2. Cooking Instruction	
	1 pcs fresh Herbs		Cook as per oven profile.	
	1		3. Food Serving Instruction	
			Pamova the socked feed from the trav and some Use the barbs for garnish after socking	

Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.

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.