

## Closed Chicken Focaccia 1 pce



**eikon® 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

PRO  
FI  
LE

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

Stage 1

- 00:40
- 10 %
- 60 %

RE  
CI  
PE

### Ingredients

- 1 pcs Focaccia
- 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 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.