

Closed Chicken Focaccia 1 pce



eikon® e3

02:15

This recipe is available for:

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

Accessories:

- e3 Flat Turn-table Plate 40H0347
- e3 Non-stick Cooking Liner 40H0190

PRO
FILE

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

Stage 1

- 02:15
- High
- 50 %

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 liner.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

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