


Closed Chicken Focaccia 2 pcs



eikon® e2s

 01:00



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
-  2 Pieces
-  Partially Cooked

Stage 1

-  01:00
-  40 %
-  100 %

R
E
C
I
P
E

Ingredients

- 2 pcs Focaccia
- 30 ml Herb Aioli
- 200 g Chicken Breast cooked
- 4 slice Cheese
- 2 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.