Closed Chicken Focaccia 2 pcs

eikon e2s

00:40

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)

PROFILE

275 °C
Chilled 4°C
2 Pieces
Partially Cooked

Stage 1

00:40
70 %
100 %

RECIPE

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.

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.