

## Closed Tuna Focaccia 2 pcs

			eikon <sup>®</sup> 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	
P	1275 °C	Stage 1		
O F	Chilled 4°C	() 00:40		
	2 Pieces	<del>38</del> 10 %		
	Partially Cooked	80 % 患		
	Ingredients		4. Food Descention	
	2 pcs Focaccia 30 ml Bell Pepper Relish		<ol> <li>Food Preparation</li> <li>Halve the bread and spread relish on base of bread. Place diced pepper on top of relish. Place tuna on top of relish. Place cheese on top of tuna. Without tuna for Vegetarians. Place the bread on the tray.</li> </ol>	
	1 pcs Red Pe			
	140 g Tuna ti 4 slice Cheese		2. Cooking Instruction	
	2 pcs fresh H		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.