

Closed Ham&Cheese Focaccia 2 pcs



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

PROFILE

- 275 °C
- Chilled 4°C
- 2 Pieces
- Partially Cooked

Stage 1

- 02:15
- High
- 75 %

RECIPE

Ingredients

- | | |
|---------|-------------|
| 2 pcs | Focaccia |
| 30 ml | Pesto |
| 3 pcs | Tomato |
| 100 g | Ham |
| 4 slice | Cheese |
| 2 pcs | fresh Herbs |

1. Food Preparation

Halve the bread and spread pesto on base of bread. Place sliced tomato on top of Pesto. Place ham on top of tomato. Place cheese on top of ham. Without ham for Vegetarians. 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.