


Wrap with Chicken 1 pce



eikon® e2s

 00:40





This recipe is available for:

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




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black),
32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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

Stage 1

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-  30 %
-  100 %

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Ingredients

- 1 pcs Tortilla
- 15 ml Herb Aioli
- 70 g Chicken Breast cooked
- 50 g Cheese grated
- 1 pcs Herbs

1. Food Preparation

Mix aioli, diced chicken and cheese and place on tortilla, roll the tortilla into a wrap. Place it on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve garnished with the herb.