


Halved Tomatoes

eikon® e4

 01:30







This recipe is available for:

- eikon® e4
- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e3
- eikon® e4s
- eikon® e5
- eikon® e1s




Accessories:

e3/e4/e4s Non-stick Tray ideal for baking/roasting 40H0230

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-  275 °C
-  Chilled 4°C
-  1 Full Tray
-  From Raw

Stage 1

-  01:30
-  100 %
-  70 %

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Ingredients

8 pcs	Tomatoes
15 ml	Butter melted

1. Food Preparation

Halve the tomatoes and brush them with butter before cooking. Lay out evenly on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve.