

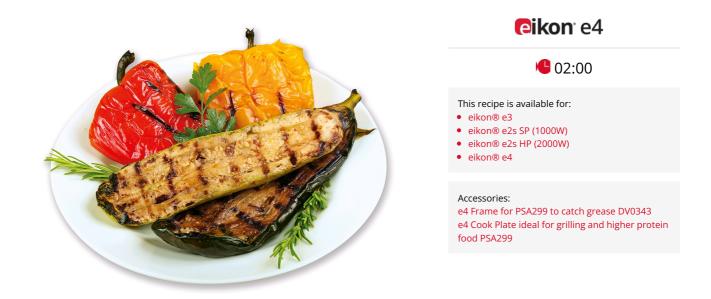
## Roast Mediterranean Vegetables

100 g

10 ml

Aubergine / Eggplant

Vegetable Oil



P R O F I L E	<ul> <li>275 °C</li> <li>Chilled 4°C</li> <li>1 Full Tray</li> <li>From Raw</li> </ul>	Stage 1 ③ 02:00 ※ 100 % ④ 50 %	
Ingredients R 100 g Red Pepper E 100 g Courgette / Zucchini			1. Food Preparation Slice 1 cm / 0,4 inch thick and mix them with the oil. Lay out evenly on the plate.

Cooking Instruction
 Cook as per oven profile.

3. Food Serving Instruction Remove the cooked food from the plate and serve.

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.