

## Pumpkin Tarte Flambé



**eikon® e2s**

**01:40**

This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)

Accessories:

e1s/e2s Non-stick Cooking Liner 32Z4088  
(Natural), 32Z4096 (Green)

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

Stage 1

- 00:30
- 10 %
- 100 %

Stage 2

- 01:10
- 100 %
- 0 %

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### Ingredients

- 1 pcs Tortilla
- 20 g Creme Fraiche
- 30 g Pumpkin
- 40 g Pear
- 50 g Gorgonzola
- 20 g Bacon strips
- 20 g Onions

### 1. Food Preparation

Peel the pumpkin, pear and onion and cut in thin strips. Spread the tortilla with the crème fraiche. Place the pumpkin, pear, onions and bacon evenly on top and dredge it with the gorgonzola. Place it on the liner.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the liner and serve.