


Aloo Akhrot Tikki



eikon® e1s

 **03:00**





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

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

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-  260 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

Stage 1

-  01:30
-  100 %
-  100 %

Stage 2

Turn Them Over

-  01:30
-  100 %
-  100 %

R
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Ingredients

- 140 g Potatoes cooked
- 50 g Walnut chopped
- 3 g Cumin Seeds
- 3 g Ginger chopped
- 3 g Green Chilli chopped
- 2 g Mint chopped
- 5 g Salt
- 10 g Corn Flour

1. Food Preparation

Grate the cooked potatoes and mix with the remaining ingredients. Apportion the dough into 4 equal patties and place them on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve.