

Pork Ribs with green Asparagus and Champignons

eikon® e2s

01:00



This recipe is available for:

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

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 Portion
- Partially Cooked

Stage 1

- 01:00
- 100 %
- 60 %

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Ingredients

200 g	Pork Ribs
30 ml	Barbecue Sauce
50 g	green Asparagus
50 g	Champignons
1 pinch	Salt & Pepper
0.5 pcs	Lemon

1. Food Preparation

Brush the fully pre-cooked Ribs with the Barbecue Sauce. Cut the Champignons in quarters. Season the Champignons and the Asparagus with the Salt, Pepper and Lemon juice. Place all items on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve.