

Omelette



eikon® e1s

01:00

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s
- eikon® e4s

Accessories:

Half Size Deeper Cooking Tray 32Z4097 (Red),
32Z4098 (Green), 32Z4099 (Blue)

PROFILE

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

Stage 1

- 00:35
- 70 %
- 100 %

Stage 2

Add the Cheese

- 00:25
- 100 %
- 50 %

RECIPE

Ingredients

- 1 tbs Butter melted
- 1 tbs Spring Onions
- 1 tbs Red Pepper
- 1 tbs cooked Ham
- 2 tbs shredded Cheese
- 3 pcs Eggs Size Large
- 1 pinch Salt & Pepper or any preferred spice

1. Food Preparation

Spread the melted butter on the tray, add the beaten & spiced eggs and put the fine diced onions, paprika and ham directly in the raw egg.

2. Cooking Instruction

Cook the egg-mixture as per oven profile and add the cheese after the first step over the entire omelette.

3. Food Serving Instruction

Remove the cooked food from the tray and serve. You can fold the omelette into a rectangular omelette or you can cut it in portions for sandwiches etc.