


Razor Clam Salt baked



eikon® e2s

 02:15





This recipe is available for:

- eikon® e1s
- eikon® e2s HP (2000W)

Accessories:




Ceramic Dish with the Salt

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-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw




Stage 1

Preheat the Salt in the Ceramic Dish

-  01:00
-  100 %
-  100 %

Stage 2

Add the Clams to the Salt

-  01:15
-  50 %
-  50 %

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Ingredients

4	pcs	Razor Clams
1	tbs	Oil
1000	g	Sea Salt

1. Food Preparation

Open the shell with a scissors and brush the meat with the oil. Fill the salt into a ceramic dish. Place the clams on top of the hot salt.

2. Cooking Instruction

Preheat the salt as per oven profile. After Step 1 add the clams and continue to cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the salt and serve.