


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

P
R
O
F
I
L
E

-  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 %

R
E
C
I
P
E

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.