

Closed Ham&Cheese Focaccia 1 pce



1275 °C	Stage 1
Chilled 4°C	() 00:45
1 Piece	器 10 %
Partially Cooked	الله الله الله الله الله الله الله الله

Ingredients			1. Food Preparation
1	pcs	Focaccia	Halve the bread and spread pesto on base of bread. Place sliced tomato on top of Pesto. Place
15	ml	Pesto	ham on top of tomato. Place cheese on top of ham. Without ham for Vegetarians. Place the bread
1	pcs	Tomato	on the tray.
50	g	Ham	2. Cooking Instruction
2	slice	Cheese	Cook as per oven profile.
1	pcs	fresh Herbs	
			3. Food Serving Instruction
			Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.