


## Keran Bbang

**eikon® e1s**

 01:30







This recipe is available for:

- eikon® e1s

Accessories:




- 2x Non-stick Mould 32Z4126

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




### Stage 1

Preheat the Mould

-  00:30
-  100 %
-  0 %

### Stage 2

Add the Oil, the Pancake Batter and the Eggs

-  01:00
-  100 %
-  100 %

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### Ingredients

- 40 g Hot Cake Flour
- 40 g Cream
- 4 pcs Eggs
- 4 tbs Oil

### 1. Food Preparation

Mix a batter with the flour, cream and two of the eggs.

### 2. Cooking Instruction

Preheat the mould as per oven profile. After Step 1 fill the oil into the mould, 2 Tbs each mould. Add pancake batter and eggs into the oil. Continue to cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the mould and serve.