

Kimchi Omelette



eikon® e1s

01:00

This recipe is available for:

• eikon® e1s

Accessories:

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

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

Stage 1

- 00:35
- 70 %
- 100 %

Stage 2

Add the Kimchi

- 00:25
- 100 %
- 50 %

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Ingredients

- 1 tbs Butter melted
- 3 pcs Eggs Size Large
- 10 g Flour
- 1 pinch Salt & Pepper or any preferred spice
- 100 g Kimchi
- 10 g Sprouts mixed
- 1 tbs Doenjang (Soya Bean Paste)
- 1 tbs Herb Oil

1. Food Preparation

Cut the kimchi in fine strips. Mix the eggs with the flour, salt and pepper. Spread the melted butter on the tray, add the beaten & spiced eggs.

2. Cooking Instruction

Cook the egg-mixture as per oven profile and add the kimchi 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. Use the sprouts, paste and herb oil as garnish.