

## Korean Flat Dumpling



**eikon® e1s**

02:00

This recipe is available for:

- eikon® e1s

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

P  
R  
O  
F  
I  
L  
E

- 260 °C
- Chilled 4°C
- 2 Pieces
- Partially Cooked

Stage 1

- 01:00
- 100 %
- 100 %

Stage 2

- 01:00
- 100 %
- 0 %

R  
E  
C  
I  
P  
E

### Ingredients

- 140 g Flat Dumpling
- 1 tbs Oil
- 1 tbs Doenjang (Soya Bean Paste)
- 1 tbs Miyeok (Stem of Sea Mustard)

### 1. Food Preparation

Brush the dumplings with oil and place them on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the paste and the sea mustard stems as garnish.