


## Omelette



**eikon® e4s**

 01:45





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s
- eikon® e4s




Accessories:

16oz. Ceramic Dish



P  
R  
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E

-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

Stage 1

-  00:25
-  20 %
-  85 %

Stage 2

-  01:20
-  20 %
-  80 %

R  
E  
C  
I  
P  
E

### Ingredients

- 14.17 g Red Bell Pepper
- 14.17 g Red Onion
- 14.17 g Precooked Sausage
- 118.29 ml Liquid Eggs, raw
- 14.17 g Shredded Cheddar Cheese
- 1 pinch Kosher Salt
- 1 pinch Fresh cracked Black Pepper
- 1 tbs Butter melted

### 1. Food Preparation

Clean and dice vegetables and sausage to a fine dice and reserve. Spread the melted butter in the ceramic dish. Season eggs with salt and pepper. Combine eggs, vegetables and sausage in ceramic dish, top with shredded cheese.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the ceramic dish and serve.