


Tomato Flatbread



eikon® e4s

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This recipe is available for:

- eikon® e4s




Accessories:

e4s Cook Plate ideal for pizzas DV0880

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-  275 °C
-  Chilled 4°C
-  1 Piece
-  Partially Baked

Stage 1

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-  85 %
-  30 %

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Ingredients

- 45.36 g Naan Flatbread, prebaked
- 39.69 g Crushed Tomatoes
- 28.35 g Soft Mozzarella
- 1 tbs Fresh Basil sliced
- 1 pinch Kosher Salt
- 1 pinch Fresh Cracked Black pepper

1. Food Preparation

Drain tomatoes and reserve. Slice mozzarella and reserve. Top flatbread with even layer of tomatoes, season with salt and pepper. Place sliced cheese on top of tomatoes. Place it on the plate.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the plate, top with the basil and serve.