Chicken Breast without skin

eikon e5

03:00

This recipe is available for:

- eikon® e4
- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e3
- eikon® e5
- eikon® e1s

Accessories:
e5 Enamel Baking/Roasting Tray P40C1423 (Black), P40C1151 (Green), P40C1157 (Blue)

PROFILE

250 °C
Chilled 4°C
1 Piece
From Raw

Stage 1	Stage 2
	Turn the Chicken Breast Over
01:30	01:30
High	High
60 %	60 %

RECIPE

Ingredients

140	g	Chicken Breast

1. Food Preparation
Place them on the hot tray.

2. Cooking Instruction
Cook as per oven profile.

3. Food Serving Instruction
Remove the cooked food from the tray and serve.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.