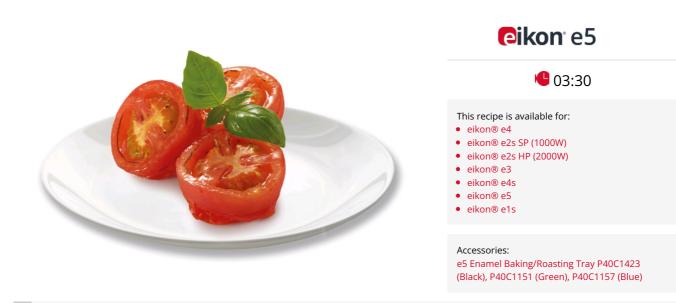


## Halved Tomatoes



	10 °C	Stage 1	
	Chilled 4°C 1 Full Tray From Raw	<ul> <li>03:30</li> <li>High</li> <li>50 %</li> </ul>	
R E C	Ingredients 12 pcs Tomat 30 ml Butter	toes r melted	<ol> <li>Food Preparation</li> <li>Halve the tomatoes and brush them with butter before cooking. Lay out evenly on the tray.</li> <li>Cooking Instruction</li> </ol>

Cook as per oven profile. 3. Food Serving Instruction

R E C I P E

## 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.