Katsu Ni - Simmered Cutlet

eikon e2s

01:45

This recipe is available for:
- eikon® e2s SP (1000W)

Accessories:
Small Bowl 32Z4115

PROFILE

275 °C
Chilled 4°C
1 Portion
Partially Cooked

Stage 1	Stage 2
	Pour stirred egg over the entire food
01:25	00:20
20 %	10 %
100 %	100 %

RECIPE

Ingredients

30	g	Onion strips
50	g	Bonito Broth
1	tsp	Soya Sauce
1	tsp	Sake
1	tsp	Sugar
100	g	Pork Cutlet prefried
1	pcs	Egg

1. Food Preparation
Mix the broth with the soya sauce, sake and sugar. Place the onions in the bowl, add the flavoured broth and place the cutlet on top. After step 1 of the cooking profile pour the stirred egg over the entire food.

2. Cooking Instruction
Cook as per oven profile.

3. Food Serving Instruction
Remove the cooked food from the bowl 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.