

## Katsu Ni - Simmered Cutlet



**eikon® e2s**

**01:45**

This recipe is available for:

- eikon® e2s SP (1000W)

Accessories:

Small Bowl 32Z4115

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- 275 °C
- Chilled 4°C
- 1 Portion
- Partially Cooked

Stage 1

- 01:25
- 20 %
- 100 %

Stage 2

Pour stirred egg over the entire food

- 00:20
- 10 %
- 100 %

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### 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.