

## Open Chicken Ciabatta 1 pce



**eikon® e1s**

**00:50**

This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e3
- eikon® e4
- eikon® e4s
- eikon® e1s

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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- 260 °C
- Chilled 4°C
- 1 Piece
- Partially Cooked

Stage 1

- 00:50
- 60 %
- 100 %

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### Ingredients

- 1 pcs Ciabatta
- 15 ml Herb Aioli
- 100 g Chicken Breast cooked
- 2 slice Cheese
- 1 pcs fresh Herbs

### 1. Food Preparation

Halve the bread and spread aioli on base of bread. Place sliced chicken on top of aioli. Place cheese on top of chicken. Place the bread open-face on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.