

Beef Ribeye Wrap



eikon® e2s

 00:45





This recipe is available for:

- eikon® e2s SP (1000W)




Accessories:

- e1s/e2s Non-stick Cooking Liner 32Z4088 (Natural), 32Z4096 (Green)

P
R
O
F
I
L
E

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

Stage 1

-  00:45
-  25 %
-  65 %

R
E
C
I
P
E

Ingredients

1	pcs	Red Pepper
1	pcs	Yellow Pepper
1	tbs	Oil
2	pinch	Salt & Pepper
400	g	Ribeye Steak
40	g	Cheese grated
30	g	BBQ Sauce
10	g	Mixed Salad Leaves

1. Food Preparation

Cut the bell peppers into thin slices, season with salt and pepper and spray with a little oil and cook them with the following settings on a "Full size cooking tray Part no: 32Z4080": eikon® e2s SP (1000W) at 275°C / 527°F, STAGE 1: 1min 20sec, 10% Fan, 80% MW, STAGE 2: turn the peppers over and put back in the oven for 45sec, 80% Fan and 80% MW. Allow the Steak to get to Room temperature, season with salt and pepper and cook the steak with the following settings on a "Full size cooking tray Part no: 32Z4080": eikon® e2s SP (1000W) at 275°C / 527°F, STAGE 1: 1min 100% Fan and 50% MW, STAGE 2: turn the steak over and put back in the oven for 30sec, 100% Fan and 50% MW. After cooking allow the steak to rest. The Ribeye should be Medium Rare. To assemble the wraps, cut the steak into thin strips and place half of it in the middle of each wrap, add half of the peppers, cheese and sauce on each wrap. Roll up tightly. Place one of the wraps on the liner.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the liner and serve garnished with the mixed salad leaves.