

Closed Tuna Focaccia 2 pcs

		eikon e1s
		401:00
		This recipe is available for: • eikon® e2s SP (1000W) • eikon® e2s HP (2000W) • eikon® e4 • eikon® e4s • eikon® e3 • eikon® e1s
		Accessories: e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)
P P P P P P P P P P P P P P	Stage 1 ③ 01:00 ※ 50 % ▲ 100 %	
Ingredients 2 pcs Focace 30 ml Bell Pe 1 pcs Red Pe 140 g Tuna t 4 slice Chees E 2 pcs fresh	epper Relish tuna on top of relish. Place che on the tray. ined 2. Cooking Instruction e Cook as per oven profile. Herbs 3. Food Serving Instruction	elish on base of bread. Place diced pepper on top of relish. Place beese on top of tuna. Without tuna for Vegetarians. Place the bread on the tray and serve. Use the herbs for garnish after cooking.

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.