

## Omelette



### eikon® e2s

00:40

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s
- eikon® e4s

Accessories:

Half Size Deeper Cooking Tray 32Z4097 (Red), 32Z4098 (Green), 32Z4099 (Blue)

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- 275 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1

- 00:25
- 80 %
- 100 %

Stage 2

Add the Cheese

- 00:15
- 100 %
- 50 %

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#### Ingredients

- 1 tbs Butter melted
- 1 tbs Spring Onions
- 1 tbs Red Pepper
- 1 tbs cooked Ham
- 2 tbs shredded Cheese
- 3 pcs Eggs Size Large
- 1 pinch Salt & Pepper or any preferred spice

#### 1. Food Preparation

Spread the melted butter on the tray, add the beaten & spiced eggs and put the fine diced onions, paprika and ham directly in the raw egg.

#### 2. Cooking Instruction

Cook the egg-mixture as per oven profile and add the cheese after the first step over the entire omelette.

#### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. You can fold the omelette into a rectangular omelette or you can cut it in portions for sandwiches etc.