


## Halved Tomatoes

**eikon® e2s**

 01:00







This recipe is available for:

- eikon® e4
- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e3
- eikon® e4s
- eikon® e5
- eikon® e1s




Accessories:

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

P  
R  
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E

-  275 °C
-  Chilled 4°C
-  1 Full Tray
-  From Raw

Stage 1

-  01:00
-  100 %
-  100 %

R  
E  
C  
I  
P  
E

Ingredients

- |       |               |
|-------|---------------|
| 8 pcs | Tomatoes      |
| 15 ml | Butter melted |

1. Food Preparation

Halve the tomatoes and brush them with butter before cooking. Lay out evenly on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve.