


## 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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-  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.