

## Reheat Bulgogi Beef



**eikon® e2s**

**01:10**

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

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

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

Stage 1

- 00:45
- 100 %
- 50 %

Stage 2

Turn the Steak Over

- 00:25
- 100 %
- 20 %

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### Ingredients

- 90 g Roast beef low-temperature precooked, Rare
- 50 g Butternut Squash roasted
- 1 tbs Palm Sugar
- 2 tbs Beef Bulgogi Marinade
- 1 tsp Sesame roasted
- 1 tbs Spring Onion Julienne
- 1 pcs Coriander

### 1. Food Preparation

Marinate the pumpkin with the palm sugar overnight. Place the beef and pumpkin on the tray.

### 2. Cooking Instruction

Reheat the beef and pumpkin as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray. Halve the beef and place beef and pumpkin with the remaining ingredients on a plate.