


## Halved Tomatoes

**eikon® e3**

 03:30







This recipe is available for:

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




Accessories:

- e3 Flat Turn-table Plate 40H0347
- e3 Non-stick Cooking Liner 40H0190

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

Stage 1

-  03:30
-  High
-  50 %

R  
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Ingredients

- |       |               |
|-------|---------------|
| 6 pcs | Tomatoes      |
| 15 ml | Butter melted |

1. Food Preparation

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

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve.