


## Open Chicken Panini 2 pcs



**eikon® e2s**

 00:40


This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e3
- eikon® e4
- eikon® e4s
- 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
-  2 Pieces
-  Partially Cooked

Stage 1

-  00:40
-  70 %
-  100 %

R  
E  
C  
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P  
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### Ingredients

2	pcs	Panini
29.87	ml	Herb Aioli
199.86	g	Chicken Breast cooked
4	slice	Cheese
2	pcs	fresh Herbs

### 1. Food Preparation

Halve the bread and spread aioli on base of bread. Place sliced chicken on top of aioli. Place cheese on top of chicken. Place the bread open-face on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.