


Open Ham&Cheese Ciabatta 2 pcs

eikon® e3

 02:15






This recipe is available for:

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




Accessories:

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

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-  275 °C
-  Chilled 4°C
-  2 Pieces
-  Partially Cooked

Stage 1

-  02:15
-  High
-  75 %

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Ingredients

2 pcs	Ciabatta
30 ml	Pesto
3 pcs	Tomato
100 g	Ham
4 slice	Cheese
2 pcs	fresh Herbs

1. Food Preparation

Halve the bread and spread pesto on base of bread. Place sliced tomato on top of Pesto. Place ham on top of tomato. Place cheese on top of ham. Without ham for Vegetarians. Place the bread open-face on the liner.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

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