

## Open Chicken Panini 2 pcs



**eikon® e4**

 00:45



This recipe is available for:

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




Accessories:

e4/e4s Mesh Tray Full Size 32Z4054

P  
R  
O  
F  
I  
L  
E

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

Stage 1

-  00:45
-  10 %
-  80 %

R  
E  
C  
I  
P  
E

### Ingredients

- 2 pcs Panini
- 30 ml Herb Aioli
- 200 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.