

Closed Ham&Cheese Focaccia 1 pce

eikon® e2s

 00:45






This recipe is available for:

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




Accessories:

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

P
R
O
F
I
L
E

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

Stage 1

-  00:45
-  50 %
-  100 %

R
E
C
I
P
E

Ingredients

- | | |
|---------|-------------|
| 1 pcs | Focaccia |
| 15 ml | Pesto |
| 1 pcs | Tomato |
| 50 g | Ham |
| 2 slice | Cheese |
| 1 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 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.