


## Roast Mediterranean Vegetables



### eikon® e2s

 02:00





This recipe is available for:

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




Accessories:

e2s Griddled Cook Plate PSB3117 Ovens  
purchased before January 2019, DB0719 Ovens  
purchased from January 2019.

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

Stage 1

-  02:00
-  100 %
-  50 %

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#### Ingredients

- |       |                      |
|-------|----------------------|
| 100 g | Red Pepper           |
| 100 g | Courgette / Zucchini |
| 100 g | Aubergine / Eggplant |
| 10 ml | Vegetable Oil        |

#### 1. Food Preparation

Slice 1 cm / 0,4 inch thick and mix them with the oil. Lay out evenly on the plate.

#### 2. Cooking Instruction

Cook as per oven profile.

#### 3. Food Serving Instruction

Remove the cooked food from the plate and serve.