


Baked Apple Tarte Flambé



eikon® e2s

 01:20

This recipe is available for:

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




Accessories:

e1s/e2s Non-stick Cooking Liner 32Z4088 (Natural), 32Z4096 (Green)




P
R
O
F
I
L
E

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

Stage 1

-  00:20
-  10 %
-  75 %

Stage 2

-  01:00
-  100 %
-  0 %

R
E
C
I
P
E

Ingredients

1	pcs	Tortilla
40	g	Creme Fraiche
50	g	Apple
5	g	Raisins
15	g	Almond Flakes
15	g	Sugar
5	g	Cinnamon

1. Food Preparation

Peel the apple and cut in thin round slices. Spread the tortilla with the crème fraiche. Place the apple slices, raisins and almonds evenly on top and dredge it with the sugar-cinnamon mixture. Place it on the liner.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the liner and serve.