


## Portabella Mushroom filled with minced meat 1 pce

**eikon® e2s**

 01:10







This recipe is available for:

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




Accessories:

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

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-  275 °C
-  Chilled 4°C
-  1 Piece
-  From Raw

Stage 1

-  01:10
-  40 %
-  100 %

R  
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P  
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### Ingredients

- 1 pcs big Mushroom
- 50 g minced Beef
- 1 pcs Egg Yolk
- 0,5 pcs Red Pepper
- 0,5 pcs Shallot
- 1 pinch Salt & Pepper & Paprika
- 1 tbs Mediterranean Herbs

### 1. Food Preparation

Clean and remove the foot of the mushroom. Mix the meat with the egg yolk, the diced red pepper and shallot, the spice and the minced herbs and fill the mixture into the mushroom. Place it on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve.