

Reheat Bulgogi Beef



eikon® e1s

01:30

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

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

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- 260 °C
- Chilled 4°C
- 1 Portion
- Partially Cooked

Stage 1

- 00:55
- 100 %
- 70 %

Stage 2

Turn the Steak Over

- 00:35
- 100 %
- 30 %

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Ingredients

- 90 g Roast beef low-temperature precooked, Rare
- 50 g Butternut Squash roasted
- 1 tbs Palm Sugar
- 2 tbs Beef Bulgogi Marinade
- 1 tsp Sesame roasted
- 1 tbs Spring Onion Julienne
- 1 pcs Coriander

1. Food Preparation

Marinate the pumpkin with the palm sugar overnight. Place the beef and pumpkin on the tray.

2. Cooking Instruction

Reheat the beef and pumpkin as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray. Halve the beef and place beef and pumpkin with the remaining ingredients on a plate.