

## Fried Anchovy Snack



**eikon® e2s**

00:45

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

Stage 1

- Place the Onions
- 00:30
  - 100 %
  - 100 %

Stage 2

- Add the Anchovies
- 00:15
  - 100 %
  - 0 %

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### Ingredients

- 15 g Onions White
- 15 g Onions Red
- 10 ml Oil
- 40 g Anchovies pre-fried, dried
- 2 g Chilli
- 1 pcs Lime
- 1 pinch Salt

### 1. Food Preparation

Cut the onions in strips and mix them with oil. Halve the lime, keep 1 half aside and squeeze the other half. Cut the chilli in strips. Place the onions on the tray.

### 2. Cooking Instruction

Cook the onions and anchovies as per oven profile.

### 3. Food Serving Instruction

Remove the food from the tray, mix the onions, anchovies, chillies, lime juice and the salt together, use the half lime as garnish and serve.