


## Korean Meatball Egg Pan

**eikon® e1s**

 01:45

This recipe is available for:





- eikon® e1s

Accessories:




Earthenware Bowl



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

Stage 1

-  01:00
-  50 %
-  100 %

Stage 2

Add the Egg

-  00:45
-  10 %
-  100 %

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### Ingredients

- 100 g Whole Peeled Plum Tomatoes
- 100 g Meatballs precooked
- 50 g Onions
- 50 g Broccoli florets
- 1 tsp Gochujang (Chilli Paste)
- 1 tbs Ganjang (Soya Sauce)
- 1 tsp Garlic finely chopped
- 1 pcs Egg

### 1. Food Preparation

Cut the onion in bigger cubes. Mix the tomatoes with garlic, chilli paste and soya sauce and fill it with the meatballs, onions and broccoli into the bowl.

### 2. Cooking Instruction

Cook as per oven profile. After step 1 pour the egg into the centre of the sauce and continue to cook as per profile.

### 3. Food Serving Instruction

Remove the cooked food from the bowl and serve.