


Keran Bbang

eikon® e1s

 01:30







This recipe is available for:

- eikon® e1s

Accessories:




- 2x Non-stick Mould 32Z4126

P
R
O
F
I
L
E

-  260 °C
-  Chilled 4°C
-  1 Portion
-  From Raw




Stage 1

Preheat the Mould

-  00:30
-  100 %
-  0 %

Stage 2

Add the Oil, the Pancake Batter and the Eggs

-  01:00
-  100 %
-  100 %

R
E
C
I
P
E

Ingredients

- 40 g Hot Cake Flour
- 40 g Cream
- 4 pcs Eggs
- 4 tbs Oil

1. Food Preparation

Mix a batter with the flour, cream and two of the eggs.

2. Cooking Instruction

Preheat the mould as per oven profile. After Step 1 fill the oil into the mould, 2 Tbs each mould. Add pancake batter and eggs into the oil. Continue to cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the mould and serve.