

## Kimchi Omelette



**eikon® e1s**

**01:00**

This recipe is available for:

- eikon® e1s

Accessories:

Half Size Deeper Cooking Tray 32Z4097 (Red),  
32Z4098 (Green), 32Z4099 (Blue)

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

Stage 1

- 00:35
- 70 %
- 100 %

Stage 2

- Add the Kimchi
- 00:25
  - 100 %
  - 50 %

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### Ingredients

- 1 tbs Butter melted
- 3 pcs Eggs Size Large
- 10 g Flour
- 1 pinch Salt & Pepper or any preferred spice
- 100 g Kimchi
- 10 g Sprouts mixed
- 1 tbs Doenjang (Soya Bean Paste)
- 1 tbs Herb Oil

### 1. Food Preparation

Cut the kimchi in fine strips. Mix the eggs with the flour, salt and pepper. Spread the melted butter on the tray, add the beaten & spiced eggs.

### 2. Cooking Instruction

Cook the egg-mixture as per oven profile and add the kimchi after the first step over the entire omelette.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. You can fold the omelette into a rectangular omelette or you can cut it in portions for sandwiches etc. Use the sprouts, paste and herb oil as garnish.