


## Korean Flat Dumpling

**eikon® e1s**

 02:00






This recipe is available for:

- eikon® e1s




Accessories:

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




P  
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-  260 °C
-  Chilled 4°C
-  2 Pieces
-  Partially Cooked

Stage 1

-  01:00
-  100 %
-  100 %

Stage 2

-  01:00
-  100 %
-  0 %

R  
E  
C  
I  
P  
E

### Ingredients

- 140 g Flat Dumpling
- 1 tbs Oil
- 1 tbs Doenjang (Soya Bean Paste)
- 1 tbs Miyeok (Stem of Sea Mustard)

### 1. Food Preparation

Brush the dumplings with oil and place them on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the paste and the sea mustard stems as garnish.