

Katsu Ni - Simmered Cutlet



eikon® e2s

01:45

This recipe is available for:

- eikon® e2s SP (1000W)

Accessories:

Small Bowl 32Z4115

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

Stage 1

- 01:25
- 20 %
- 100 %

Stage 2

Pour stirred egg over the entire food

- 00:20
- 10 %
- 100 %

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Ingredients

- 30 g Onion strips
- 50 g Bonito Broth
- 1 tsp Soya Sauce
- 1 tsp Sake
- 1 tsp Sugar
- 100 g Pork Cutlet prefried
- 1 pcs Egg

1. Food Preparation

Mix the broth with the soya sauce, sake and sugar. Place the onions in the bowl, add the flavoured broth and place the cutlet on top. After step 1 of the cooking profile pour the stirred egg over the entire food.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the bowl and serve.