

Closed Tuna Focaccia 1 pce

J			eikon e1s	
			00:50	
			This recipe is available for: • eikon® e2s SP (1000W) • eikon® e2s HP (2000W) • eikon® e4 • eikon® e4s • eikon® e3 • eikon® e1s	
		1	Accessories: e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)	
P R		Stage 1		
O F	Chilled 4°C	() 00:50		
	🔀 1 Piece	38 60 %		
	Partially Cooked	患 100 %		
	Ingredients		1. Food Preparation	
	1 pcs Focaccia		Halve the bread and spread relish on base of bread. Place diced pepper on top of relish. Place tuna on top of relish. Place cheese on top of tuna. Without tuna for Vegetarians. Place the bread on the tray.	
	15 ml Bell Pep 0.5 pcs Red Pep	pper Relish		
	70 g Tuna tir		2. Cooking Instruction	
	2 slice Cheese		Cook as per oven profile.	
	1 pcs fresh He	erbs		
			3. Food Serving Instruction Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.	

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.