

## Closed Tuna Focaccia 1 pce



**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

Accessories:

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

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- 260 °C
- Chilled 4°C
- 1 Piece
- Partially Cooked

Stage 1

- 00:50
- 60 %
- 100 %

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### Ingredients

- 1 pcs Focaccia
- 15 ml Bell Pepper Relish
- 0.5 pcs Red Pepper
- 70 g Tuna tined
- 2 slice Cheese
- 1 pcs fresh Herbs

### 1. Food Preparation

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.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the herbs for garnish after cooking.