

SQUASH TARTE TATIN

Autumn ALC menu 2024
Vegetarian Vegan Mains
Main Plate | Soup Bowl

1 each	Squash Tarte Tatin
25g	Chevre Cream SR
5g	Toasted Almonds DK
	<i>1 pinch Maldon salt</i>
1g	Micro salad
5ml	Herb oil
2ml	Cab sav vinegar
¼ each	Baby gem
20g	Baby spinach
5ml	Côte dressing
3g	Pickled shallots
1g	Micro salad

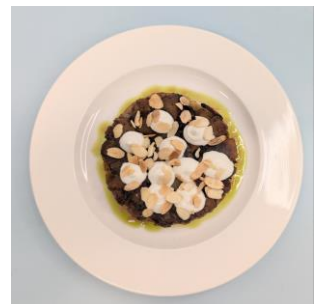


PREP JOBS

1. Wash baby gem and baby spinach
2. Defrost squash Tarte Tatin

METHOD

1. Place the tarte tatin in the oven for 8 -10 minutes at 180°c
2. Turn tatin onto a tray and leave for 30 seconds
3. Mix herb oil and cab sav vinegar in a bowl and spoon around the plate
4. Dress Mixed salad ingredients in a bowl and place in Soup bowl
5. Place tarte tatin in the centre and pipe approx. 10 dots of chevre cream followed by toasted almond and micro salad then serve as per picture



SAFETY STEPS

1. Store toasted almonds in a red container due to allergens.
2. Wash hands after touching nuts.