

# GARDEN BREAKFAST

Autumn ALC menu 2024

Breakfast

Main plate | Side plate | 2 x Ramekin

35g	Spinach <i>10g Garlic oil &amp; pinch salt</i>
1 each	Spinach and cheese sausage
2 pieces	Crispy confit potatoes (2 x 40g)
1 ptn	Sautéed chestnut mushrooms SR
5 each	Cherry tomato on vine SR
40g	Smashed avocado SR
1 pinch	Dried crushed chilli flakes
50g	Harissa Beans SR
2 slices	Seeded sourdough bread or white bread
20g	Vegan butter or FOH butter (serve on side)
2 each	Poached egg SR <i>pinch of Maldon salt &amp; cracked black pepper</i>

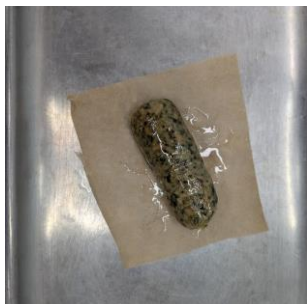


## PREP JOBS

1. Prep confit potato into 40g squares
2. Cook mushrooms, tomatoes & potatoes as per sub recipe
3. Mix Harissa beans sub recipe
4. Make smashed avocado sub recipe
5. Defrost Spinach and cheese sausage

## METHOD

1. Place vegetarian sausage on a tray with baking paper and a little oil and bake in the oven for 6-8 minutes
2. Place pre-cooked mushrooms & cherry tomatoes on a tray and heat under salamander for 3 minutes until hot
3. Deep fry the confit potato in the chip fryer until golden brown then season
4. Cook eggs as per guests request and finish with Maldon salt and cracked black pepper
5. Heat beans in pan & sauté spinach with garlic oil and salt.
6. Quenelle avocado on plate and sprinkle with dried chilli.
4. Place all hot food on plate as per picture
5. Serve with toast and butter on the side.



## SAFETY STEPS

1. Use green tongs for vegetarian sausage.