

BRIOCHE SAUSAGE, BACON & EGG

Autumn ALC menu 2024
Breakfast
Starter plate

- 1 each Toulouse Sausage 90g SR
- 2 slices French streaky bacon SR
- 20g Red onion Jam DK
- 1 each Fried egg SR
pinch of Maldon salt & cracked black pepper
- 2 slices Brioche



PREP JOBS

1. Cook Toulouse sausage
2. Cook French Streaky bacon

METHOD

1. Slice sausage lengthways into 3 slices and heat under salamander with the bacon
2. Heat red onion jam
3. Fry egg as per SR
4. Toast brioche then spread one slice with the red onion jam
5. Place hot sausage and bacon on top followed by fried egg then toasted brioche
6. Serve as per picture

