

FRENCH BEANS AMANDINE

Autumn ALC menu 2024

Sides

Medium tapas dish

- 100g French beans cooked
- 15g Shallot Confit DK
pinch of salt
- 5g Toasted flaked almonds
- 3g Fried shallots



PREP JOBS

1. Blanch French Beans in Salted Boiling water, Do not overfill pan!

METHOD

1. Heat beans, shallot confit & salt in a pan
2. Place in dish when hot
3. Sprinkle with toasted almond flakes and Fried shallots

TENDERSTEM BROCCOLI

Autumn ALC menu 2024

Sides

Starter plate

- 120g Tenderstem broccoli - cooked
- 1 pinch Lemon zest
- 10ml Garlic oil SR
pinch of Maldon salt
- 30g Lemon and herb aioli DK
- 3ml Herb oil DK
- 3g Fried shallots



METHOD

1. Toss broccoli in the lemon zest, garlic oil and Maldon salt then place on a tray and heat under the salamander
2. Spread the lemon & herb aioli on the plate, place the broccoli on top in the centre
3. Sprinkle the fried shallots over the top and drizzle a little herb oil around

