

# FISH PARMENTIER

Autumn ALC menu 2024

Fish Main Course

Fish Parmentier dish | Starter plate | Napkin

- 1 ptn Fish parmentier -SR
- 10g Grated Comté
- 3g Pickled shallots DK
- 1g Fresh Chervil
- 1g Fresh Parsley



## PREP JOBS

1. Fish Parmentier sub recipe
2. Pick parsley and chervil

## METHOD

1. To order, scatter grated Comté cheese on top of the fish parmentier
2. Bake in the convection oven at 180°C for 10-14 mins, once ready finish under the salamander until the top is nicely golden brown.
3. Place herb salad on top and serve on a starter plate with a napkin



## SAFETY STEPS

1. Always wash hands after preparing cheese due to allergens.