

SALAD MAISON

Autumn ALC menu 2024
Meat Main Course
Main plate

- 1 each Chicken Breast
pinch of Maldon salt & pepper, 10ml veg oil
- ½ each Baby gem lettuce (cut into 3 wedges)
- ½ each Red endive (cut into 3 wedges)
- 40g Caesar dressing DK
- 10g Grated parmesan
- 2 each Cherry tomato (cut in quarters)
pinch of Maldon salt & pepper
- 5g Crispy capers
- 5 pieces Panisse croûtes (40g total)
- 1g Micro salad
- 1 each Poached egg
pinch of Maldon salt & pepper

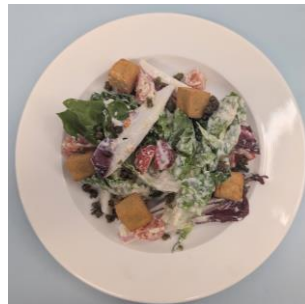
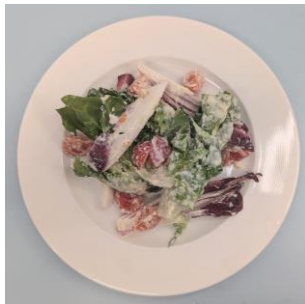


PREP JOBS

1. Defrost chicken breasts
2. Wash baby gem
3. Quarter cherry tomatoes
4. Poach eggs
5. Fry capers
6. Cut Panisse croûtes into 8g cubes

METHOD

1. Season and oil chicken breast then criss cross bar mark and cook under the salamander
2. Deep fry Panisse croûtes until golden brown
3. Mix endive, gem lettuce, Caesar dressing, grated parmesan, cherry tomatoes, Maldon salt & pepper then place on the plate
4. Place crispy capers, hot panisse croûtes around followed by hot grilled chicken, micro cress and warm poached egg topped with Maldon salt & pepper



SAFETY STEPS

1. Always wash hands after preparing dish.
2. Use a designated mixing bowl.