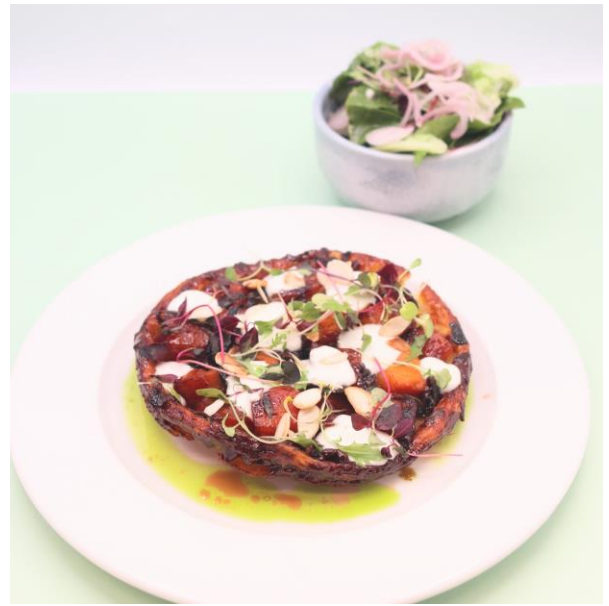


SQUASH TARTE TATIN

Christmas Specials 2024
Fish Section
Main Plate | Soup Bowl

1 each	Squash Tarte Tatin
25g	Chevre Cream SR
5g	Toasted Almonds DK
1 pinch	Maldon salt
1g	Micro salad
5ml	Herb oil
2ml	Cab sav vinegar
¼ each	Baby gem
20g	Baby spinach
5ml	Côte dressing
3g	Pickled shallots
1g	Micro salad

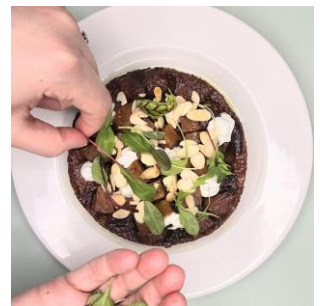


PREP JOBS

1. Wash baby gem and baby spinach
2. Defrost tarte tatin
3. Prepare chevre cream sub recipe

METHOD

1. Place the tarte tatin in the oven for 10-14 minutes at 180°C till hot (oven depending)
2. Turn tatin onto a tray and leave for 30 seconds
3. Mix herb oil and cab sav vinegar in a bowl and spoon around the plate
4. Dress baby gem, baby spinach, shallots and micro salad in Côte dressing in a bowl and place in a soup bowl
5. Place tarte tatin in the centre, season with Maldon salt and pipe approx. 10 dots of chevre cream followed by toasted almond and micro salad then serve as per picture



SAFETY STEPS

1. Use a spatula to remove the tarte tatin.
2. Almonds need to be stored a designated red container.
3. Wash hands after touching nuts.