

CRISPY COMTE SPROUTS

Christmas Specials 2024

Grill Section

Medium blue dish | Side plate

- 180g Brussels sprouts
1 pinch salt
- 30g Mornay Sauce DK
- 5g Comté block DK



PREP JOBS

1. Peel off any discoloured outer leaves from your Brussels sprouts and trim off the bottom while still leaving the stem intact
2. Cut the Brussel sprouts in half

METHOD

1. Deep fry the sprouts in fish fryer until browned and cooked then season with salt
2. Warm up the mornay sauce in the dish in the microwave for 20 seconds
3. Place the fried sprouts in the middle, then micro plane the Comté cheese on top

SAFETY STEPS

1. Only use the fish fryer.
2. Wash hands after touching cheese.