

MUSHROOM CASSOULET

Autumn ALC menu 2024
Vegetarian Vegan Mains
Starter Plate | Cassoulet dish | Chip pot

50g	Fable mushroom <i>1 pinch salt & 10ml Veg oil</i>
15g	Fable mushroom glaze DK
15g	Garlic oil SR
60g	Chestnut mushrooms - cooked <i>1 pinch salt</i>
5ml	Cab sav vinegar
280g	Harissa beans mix SR
1g	Parsley chiffonade
2 slices	Sourdough baguette
10g	Garlic oil
1 each	Toulouse sausage (optional)

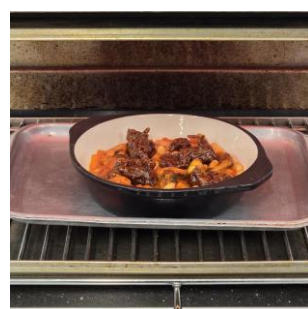


PREP JOBS

1. Make the Harissa beans mix as per SR
2. Bake baguette from frozen at 180°C for 14 min
3. Prep chestnut mushrooms and cook as per breakfast spec

METHOD

1. In a hot sauté pan, fry off Fable mushrooms in veg oil with a pinch of salt until crispy and browned then place in a bowl with the Fable mushroom glaze
2. In the same pan, sauté the chestnut mushrooms with garlic oil and salt
3. Add harissa beans mix and cab sav vinegar and bring to the boil
4. Place in a cassoulet dish and place Fable mushrooms on top then grill under salamander for 2-3 minutes until bubbling and browned then sprinkle with parsley chiffonade
5. Toast 1 side of baguette then brush other side with garlic oil and toast until browned
6. Serve in a chip pot as per picture
7. TOULOUSE SAUSAGE - For the sausage version, sauté the sausage at the beginning with the fable mushrooms, slice into 8 slices and add back with the beans.



SAFETY STEPS

1. Use a white chopping board and white serrated knife to prepare baguettes.