

BREAKFAST CASSOULET

Autumn ALC menu 2024

Breakfast

Starter plate | Cassoulet dish | side plate | ramekin

- 250g Harissa beans SR
- 1 each Toulouse Sausage 90g SR
- 2 each Eggs
pinch of Maldon salt & cracked black pepper
- 3g Harissa
- 1g Flat leaf parsley - chiffonade
- 2 slices Seeded sourdough bread
- 20g FOH butter



PREP JOBS

1. Make harissa beans
2. Cook Toulouse sausage
3. Chiffonade parsley

METHOD

1. Heat Harissa beans in a pan then place in cassoulet dish when hot
2. Slice the Toulouse sausage into 8 slices and arrange on the beans
3. Make a well in the beans and crack eggs into the well
4. Pinch the whites of the eggs
5. Cover with tin foil and bake for 8 minutes in the deck oven.
6. Remove from oven and if eggs need a little more cooking place under the salamander
7. Sprinkle with parsley then spoon harissa in centre and season eggs
8. Serve with seeded sourdough toast & butter on the side



SAFETY STEPS

1. Use white chopping board and white serrated knife to cut bread.