

CHARCUTERIE BOARD

Autumn ALC menu 2024

For the table

Wooden board | Blue striped paper

- 20g Coppa sel sec (2 slices) - DK
- 25g Truffle saucisson sec (4 slices) H2
- 2 slices Bayonne Ham
- 3 slices Sourdough baguette H2 - toasted
- 20g Pickled rainbow carrots (2 halves) DK
- 15g Pickled cucumber DK
- 20g Salted butter FOH

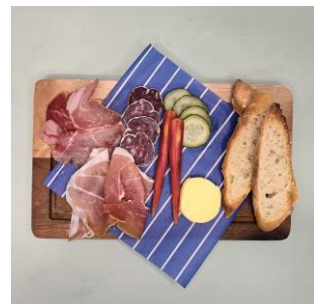


PREP JOBS

1. Cut carrots into half lengthways (use 2 different colours)
2. Bake baguette from frozen at 180°C for 14 min
3. Slice FOH salted butter (20g discs)

METHOD

1. Place sliced meats on board with toasted baguette, butter & pickles as per photo.



SAFETY STEPS

1. Always vegetables on a green chopping board and green knife
2. Always use a white chopping board and white serrated knife for preparing the baguette.