

CRISPY CONFIT POTATOES

Autumn ALC menu 2024

Sides

Side Plate I Ramekin

4 pieces Confit potatoes DK (160g)

1 pinch Table salt

40g Bearnaise SR



PREP JOBS

1. Prep confit potato into 40g squares

METHOD

1. Deep fry the confit potato in the chip fryer until golden brown then season
2. Serve with bearnaise on the side

POTATOES DAUPHINOIS

Autumn ALC menu 2024

Sides

Side Plate I Cast iron dish

1 ptn Gratin Dauphinois - SR



PREP JOBS

1. Gratin Dauphinois sub recipe

METHOD

1. Cook for 5 minutes in the convection oven at 180°C .
2. Finish under the salamander for further 1 minute until the top of the potatoes are nicely golden brown.