

RAINBOW CRUDITES

Autumn ALC menu 2024

For the table

Wooden board | Blue striped paper | Olive dish

- 40g Pickled rainbow carrots (4 halves) DK
- 30g Pickled cucumber DK
- 1 each Radish
- ½ Red endive
- 60g Romesco dip DK
- 3ml Herb oil DK

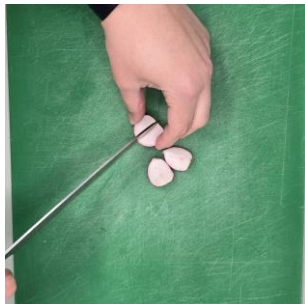


PREP JOBS

1. Cut carrots into half lengthways (use 3 different colours)
2. Cut endive into 3 wedges
3. Cut Radish into 4 quarters

METHOD

1. Pipe romesco dip into dish & make a well then pour a little herb oil inside
2. Place Crudites on top of each other as per photo in this order:
 1. Endive
 2. Cucumber
 3. Rainbow carrots
 4. Radish



SAFETY STEPS

1. Use a green board and knife to cut vegetables