

PF CHEESE PLATE

Autumn ALC menu 2024
PF Desserts
Starter plate | Ramekin

2 slices Baguette - fresh
30g Grape chutney DK

3 x 25g Cheese portions

To choose 3 from the following:

- Roquefort
- Delice de Bourgogne
- Pont L'evéque
- Chevre buchette
- Comté



PREP JOBS

1. Cut and portion cheeses
2. Bake baguette from frozen at 180°C for 14 min

METHOD

1. Place guests' choice of 3 cut cheeses on the plate with freshly baked baguette & grape chutney as per picture



SAFETY STEPS

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