

# WARM BEETROOT SALAD

Autumn ALC menu 2024

Starter

Starter Plate

6 wedges Beetroot wedges DK 120g total  
5ml Côte vinaigrette DK

40g Lemon and herb aioli DK  
5ml Herb oil DK

6g Pistachio Dukkah DK

5g Pickled shallots DK

5 pieces Panisse croûtes (40g total)

10g Pear julienne

1 pinch Parsley - chiffonade

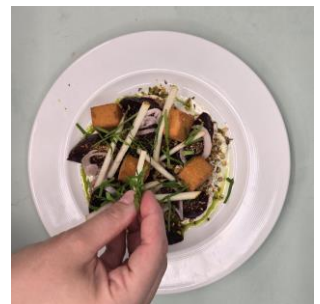
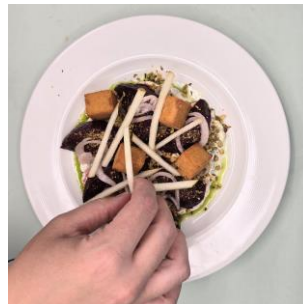


## PREP JOBS

1. Peel and cut beetroot into 20g wedges
2. Cut Panisse croutes into 8g cubes

## METHOD

1. Place beetroot on a tray and drizzle with Côte vinaigrette and heat under the salamander for 1-2 minutes until hot
2. Spread lemon & herb aioli on the plate and drizzle the herb oil around
3. Place beetroot on the aioli all facing the same way
4. Sprinkle generously with the Pistachio dukkah and then place pickled shallots on top.
5. Deep fry panisse until brown and crispy then place on top
6. Finish with julienne pear and chiffonade parsley



## SAFETY STEPS

1. Prepare all vegetables on a green chopping board with a green knife.
2. All nuts must be stored in a red bottle.
3. Wash hands after sprinkling nuts due to allergens