

# VEGAN BREAKFAST

Autumn ALC menu 2024

Breakfast

Main plate | Side plate | 2 x Ramekin

35g	Spinach <i>10g Garlic oil &amp; pinch salt</i>
1 each	Moving mountains brunch patty SR
2 pieces	Crispy confit potatoes (2 x 40g)
1 ptn	Sautéed chestnut mushrooms SR
5 each	Cherry tomato on vine SR
40g	Smashed avocado SR
1 pinch	Dried crushed chilli flakes
50g	Harissa Beans SR
2 slices	Seeded sourdough bread or white bread
20g	Vegan butter (serve on side)

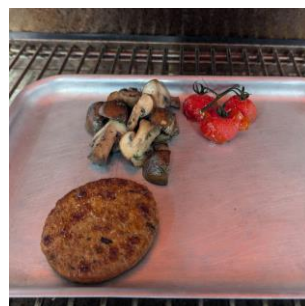


## PREP JOBS

1. Prep confit potato into 40g squares
2. Cook mushrooms & tomatoes as per sub recipe
3. Mix Harissa beans sub recipe
4. Make smashed avocado sub recipe

## METHOD

1. Cook brunch patty as per SR.
2. Place pre-cooked mushrooms & cherry tomatoes on a tray and heat under salamander for 3 minutes until hot
3. Deep fry the confit potato in the chip fryer until golden brown then season
4. Heat beans in pan & sauté spinach with garlic oil and salt.
5. Quenelle avocado on plate and sprinkle with dried chilli.
4. Place all hot food on plate as per picture
5. Serve with toast and vegan butter on the side.



## SAFETY STEPS

1. Use designated spatula for patty.