

BRIOCHE PORK BELLY & EGG

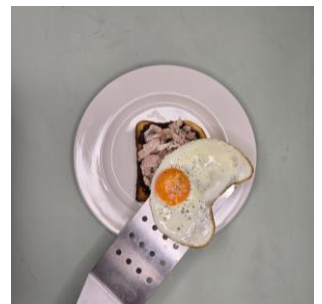
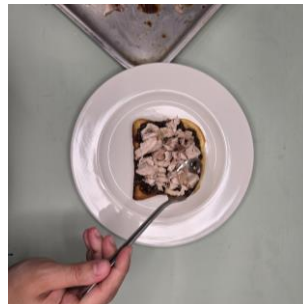
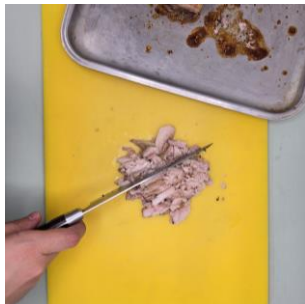
Autumn ALC menu 2024
Breakfast
Starter plate

- ½ Pork Belly DK
- 20g Red onion Jam DK
- 1 each Fried egg **SR**
pinch of Maldon salt & cracked black pepper
- 2 slices Brioche



METHOD

1. Place pork belly in the deck oven for 5 minutes, once out chop with knife
2. Heat red onion jam
3. Fry egg as per SR
4. Toast brioche then spread one slice with the red onion jam
5. Place hot shredded pork on top followed by fried egg then toasted brioche
6. Serve as per picture



SAFETY STEPS

1. Use a yellow chopping board and yellow knife to cut pork belly.