

FRENCH BREAKFAST

Autumn ALC menu 2024

Breakfast

Main plate

- 150ml Scrambled Egg mix (5oz) SR
- 10g Butter
pinch of table salt & cracked black pepper
- 1 pinch Chives - chopped
- 1 ptn Cooked Boudin noir SR
- 3 slices French streaky bacon SR
- 1 ptn Sautéed chestnut mushrooms SR
- 2 slices Brioche - Toasted

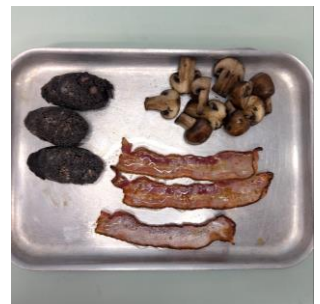


PREP JOBS

1. Make scrambled egg mix Sub recipe
2. Cook French Streaky bacon
3. Prep & Cook chestnut mushrooms

METHOD

1. Heat a non-stick pan, melt butter, add scrambled egg mix and continue mixing using the rubber spatula.
2. Once the eggs starting to cook remove the pan from the heat, season with salt & pepper
3. Reheat mushroom & French streak bacon under salamander for a minute
4. Cook boudin noir as per Sub recipe
5. Toast brioche and cut in half
6. Place scrambled eggs on the plate and sprinkle with chopped chives
7. Place remaining ingredients as per picture



SAFETY STEPS

1. Discard damaged cooking equipment.