

PF SALADE AU BACON

Autumn prix fixe menu 2024

PF Starter

Starter plate

- ¼ each Baby gem lettuce (cut into 3 wedges)
- ¼ each Red endive
- 30g Caesar dressing DK
- 5g Grated parmesan
- 2 each Cherry tomato (cut in quarters)
pinch of Maldon salt & pepper
- 1 each Poached egg
pinch of Maldon salt & pepper
- 3g Crispy capers
- 3 pieces Panisse croustes (24g total)
- 30g Cooked Lardons DK
- 1g Micro Salad

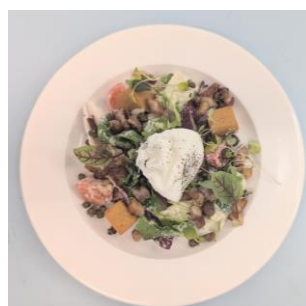
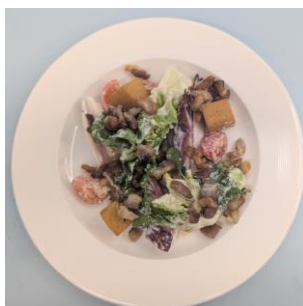
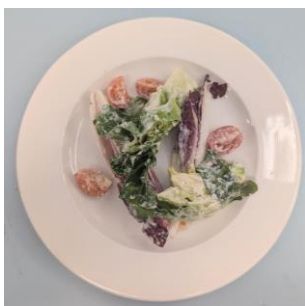


PREP JOBS

1. Wash baby gem
2. Quarter cherry tomatoes
3. Poach eggs
4. Fry capers
5. Cook lardon under salamander
6. Cut Panisse croustes into 8g cubes

METHOD

1. Deep fry Panisse croûtes until golden brown
2. Mix endive, gem lettuce, Caesar dressing, grated parmesan, cherry tomatoes, Maldon salt & pepper then place on the plate
3. Place crispy capers, hot panisse croustes and cooked lardon around followed by micro cress and warm poached egg topped with Maldon salt & pepper



SAFETY STEPS

1. Use a green chopping board a green knife to prepare salad.