

BAGUETTE

Autumn ALC menu 2024

For the table

Chips pot | ramekin | Blue striped paper

6 slices	Sourdough baguette H2
20g	Salted butter FOH
or	
20g	Romesco sauce DK
2ml	Herb Oil DK
or	
20ml	Olive Oil
5ml	Cabernet Sauvignon vinegar



PREP JOBS

1. Slice FOH salted butter (20g discs)
2. Bake baguette from frozen at 180°C for 14 min

METHOD

1. Cut the baguette to order, 6 slices on a 45° degree angle using the designated bread cloth/napkin.
2. Place them in a chips pot with blue striped paper & a ramekin of either (dependant on order)
FOH butter or Romesco sauce with herb oil or Olive oil with Cabernet Sauvignon vinegar

FOUGASSE

Autumn ALC menu 2024

For the table

Wooden board | Blue striped paper

1 each	Fougasse
15g	Garlic butter DK
2g	Parsley (chiffonade)
	<i>pinch of Maldon salt</i>



PREP JOBS

1. Soften the garlic butter

METHOD

1. Microwave fougasse 1 minute from frozen
2. Place on tray cook in convection oven 180°C oven for 3 minutes until golden brown
3. Brush top with garlic butter, sprinkle with chiffonade parsley and Maldon salt.