TOMATO, BASIL & SHALLOT SALAD

Autumn ALC menu 2024 Sides

Medium tapas dish

Tomatoes - Cut into 6 wedges

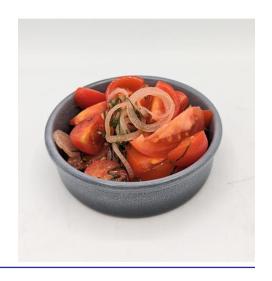
3 each Cherry tomatoes - cut into quarters Pickled Shallots DK 15g

5ml Cabernet sauvignon vinegar

5ml Olive oil

Basil leaves - chiffonade 2 each

pinch of Maldon salt & pepper



METHOD

1. Toss all ingredients together and place in the tapas dish

GREEN SALAD

Autumn ALC menu 2024 Sides

Soup Bowl

Baby Gem lettuce - cut into 3 wedges ½ each

10g Baby spinach 10ml Côté dressing 3g 30g Pickled shallots DK

Cucumber, peeled & diced ¼ each

Tarragon leaves 1g pinch of salt 2g





PREP JOBS

- 1. Wash all salad ingredients
- Peel & dice cucumber 2.
- 3. Pick tarragon

METHOD

- Mix all ingredients together except micro salad and place on plate 1.
- 2. Sprinkle with micro salad and serve as per picture