

# TOMATO, BASIL & SHALLOT SALAD

Autumn ALC menu 2024

Sides

Medium tapas dish

- 1 Tomatoes - Cut into 6 wedges
- 3 each Cherry tomatoes - cut into quarters
- 15g Pickled Shallots DK
- 5ml Cabernet sauvignon vinegar
- 5ml Olive oil
- 2 each Basil leaves - chiffonade
- 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

- ½ each Baby Gem lettuce - cut into 3 wedges
- 10g Baby spinach
- 10ml Côte dressing
- 3g Pickled shallots DK
- 30g Cucumber, peeled & diced
- ¼ each Avocado - peeled & diced
- 1g Tarragon leaves
- pinch of salt*
- 2g Micro salad



## PREP JOBS

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

## METHOD

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