

CHARRED PURPLE SPROUTING BROCCOLI WITH BAGNA CAUDA



INGREDIENTS

BAGNA CAUDA

- 1 tin anchovy fillets
- 6 garlic cloves
- 100ml olive oil
- 75g butter

CHARRED PURPLE SPROUTING BROCCOLI

- 500g purple sprouting broccoli
- 1 tbsp olive oil



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COOKING METHOD

BAGNA CAUDA

- 01 Blend all the ingredients together
- 02 Heat gently in a saucepan until the garlic is cooked
- 03 Season with salt and pepper

SWEET TOMATO AND VANILLA JAM

- 01 Trim the ends of the broccoli and slice in half lengthways
- 02 Steam for 5 minutes, and then toss the broccoli in olive oil and sea salt
- 03 Fry it in a heavy frying pan for a few minutes until the broccoli is charred

TO SERVE

Place the charred purple sprouting broccoli onto a plate, with the warm sauce on the side.

