CHARRED PURPLE SPROUTING BROCCOLI WITH BAGNA CAUDA





INGREDIENTS

BAGNA CAUDA

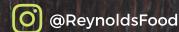
- 1 tin anchovy fillets
- 6 garlic cloves
- 100ml olive oil
- 75g butter

CHARRED PURPLE SPROUTING BROCCOLI

- 500g purple sprouting broccoli
- 1 tbsp olive oil







CHARRED PURPLE SPROUTING BROCCOLI WITH BAGNA CAUDA

COOKING METHOD

BAGNA CAUDA

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

SWEET TOMATO AND VANILLA JAM

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

TO SERVE

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



