

CHRISTMAS SALAD



INGREDIENTS

- 800g Brussels sprouts, halved and blanched
- 4 tbsp olive oil
- 40g butter
- 40g chestnuts, roughly chopped
- 40g dried cranberries
- 80g sliced pancetta
- 40g panko breadcrumbs
- Zest of 1 lemon (1g)
- Zest of 1 orange (2g)
- 40g flat leaf parsley, chopped
- 2g Maldon sea salt
- 1g crushed black pepper



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COOKING METHOD

- 01 Heat $\frac{1}{2}$ the oil and butter in a large frying pan over a medium heat
- 02 Add the Brussels sprouts and cook them for 2 minutes
- 03 Remove the Brussels sprouts from the heat, and then mix them with the chestnuts and dried cranberries
- 04 In a smaller frying pan over a medium heat, add the rest of the oil and butter
- 05 Add the panko breadcrumbs and cook for 5 minutes, stirring continuously
- 06 Add the zest of the orange and lemon to the panko breadcrumbs, and then the chopped parsley, salt and pepper
- 07 Keep cooking until the crumbs turn golden brown
- 08 Place the pancetta strips in the oven on grease proof paper and cook for 10 minutes at 180°C, or until the pancetta turns crispy
- 09 Mix everything gently together and serve

