Smoked belly bacon, sauce gribiche, broad bean and lemon oil dressing
Please read the full method before starting to cook, every attempt has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure your oven is pre-heated to the correct temperature before you begin.

1. Set your oven to 200c.
2. Place the bacon into a heavy based, oven-safe, non-stick frying pan and onto a medium to high heat.
3. Allow the fat in the bacon to start sizzling, once golden, repeat this frying on all sides then place the pan into the oven for 3 minutes.
4. Whilst the bacon is in the oven, take the broad beans and dress them in the lemon oil. Finely chop the parsley and fold through the beans. Season to your taste with sea salt and a little squeeze of lemon juice if you have it.
5. Remove the bacon from the oven and pour the pot of smoked garlic honey over it whilst it is still in the pan, allow this to go sticky.
6. To plate, place the bacon onto a room temperature plate and using a tablespoon, scoop the sauce gribiche from its pot and onto the plate too.
7. Scatter over the broad bean and lemon oil dressing and serve.

SMOKED BACON  Pork, water, salt, preservatives (E252, E250)

SAUCE GRIBICHE  Egg (Pasteurised), dijon mustard, white wine vinegar, vegetable oil, cornichons, capers, shallot, chive, parsley, tarragon

SMOKED GARLIC HONEY  Smoked garlic, blossom honey

BROAD BEANS  Broad Beans

PARSLEY  Parsley

LEMON OIL  Lemon rind, grapeseed oil

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