

ELITE BISTROS

AT HOME



stickywⁿut

T R U R N T
f f L e

HISPI

WRECKFISH
BISTRO

PINION

KALA

Tenderstem broccoli, roast garlic and almond sauce, red grape, dill and pickled shallot dressing

Tenderstem broccoli

roast garlic and almond sauce, red grape, dill and pickled shallot dressing

BROCCOLI

Broccoli

ROAST GARLIC
AND ALMOND SAUCE
Wheat/Gluten,
Nuts, Soy

Sourdough bread (**Wheat** flour, water, salt),
almond milk, ground **almonds**, roast garlic,
lemon juice, **vegetable oil**

RED GRAPE

Red grape

DILL

Dill

PICKLED SHALLOT
DRESSING
Sulphites

Shallots, white **wine**, white **wine** vinegar,
sugar, olive oil

ROASTED ALMONDS
Nuts

Almonds



www.elitebistros.com

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.

1. Place a large pan of water onto the stove at the highest heat and bring to the boil. Heavily season the water with salt; it should be almost as salty as sea water.
2. Make sure the water is rapidly boiling before you continue, then remove the broccoli from its packaging and boil it in the water for 3 minutes.
3. Whilst the broccoli is cooking, finely chop the dill and slice the grapes in half; put these in a small bowl. Pour the pickled shallot dressing over the grapes and dill, give this a little mix and set aside.
4. Now to begin plating. Take the roast garlic and almond sauce, snip the end of the bag and pipe the entire contents into the centre of the plate. Using the back of a table spoon, gently move the sauce around the plate forming a circle.
5. Strain the broccoli from the water using a colander and allow it to steam dry a little for around 15 seconds. Place the broccoli in the centre of the roast garlic and almond sauce.
6. Spoon your dressing over and around the broccoli, then scatter over the toasted almonds to finish.



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