

ELITE BISTROS

AT HOME

stickywalnut

BURNT
TRUFFLE

HISPI

WRECKFISH
BISTRO

PINION

KALA

Whole baked Winslade, brown butter brioche soldiers, armagnac prunes, chicory with sweet mustard dressing

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BISTROS**
AT HOME

BRIOCHE

Wheat/Gluten, Milk/Dairy, Egg

Butter, milk, flour,
egg, semolina

BROWN BUTTER

Milk/Dairy

Butter

ARMAGNAC PRUNES

Sulphites

Dried prunes, armagnac, water, lemon,
orange, cinnamon, star anise, earl grey tea

CHICORY

Chicory

SWEET MUSTARD DRESSING

Mustard, Sulphites

Virgin rapeseed oil, English mustard, salt,
sugar, muscatel vinegar

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 160°C.
2. Place the cheese, in its pot into the centre of your pre-heated oven and bake for 12-14 minutes.
3. Whilst the cheese is baking, take the chicory and cut through the core into 4 quarter wedges. Dress the wedges with the sweet mustard dressing in the piping bag and place onto your serving plate.
4. Around 4 mins before the cheese is due to come out of the oven, place a non-stick frying pan onto your stove set over a medium to low heat then add the cube of brown butter. Allow the butter to melt and become hot.
5. Now the pan is hot and the butter melted, fry the brioche soldiers in the butter turning them onto a new flat edge as the bread starts to brown. Don't take your eyes away from these, due to the sugar and butter content in brioche it is very prone to burning so reduce the heat to your pan or remove and return to the heat as required.
6. Once the fingers are completely golden brown, carefully lift them from your frying pan and set onto a little kitchen roll to drain off. Season them lightly with a little salt, flaky sea salt if you have it.
7. Now take the cheese from your oven and serve with the garnishes. Enjoy. Note: Winslade is made in the style of a Vacherin, as such it is wrapped in bark of a spruce tree; this isn't for eating.

