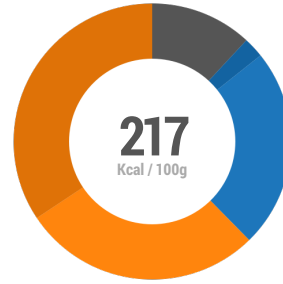


Alpine style Potatoes

By Oliver Lloyd from Brakes

Overview ...

U / 6631352



CALORIES:

25.8% Carbs

11.9% Protein

62.3% Fat

Food Labelling...

Serves 1

CONTAINS:



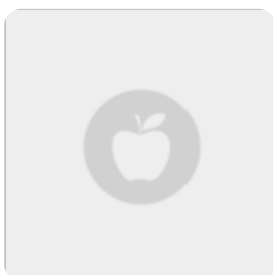
MLK

Recipe Ingredients ...

	Quantity:	Description:
3956 Brakes Pommes Noisettes - BRAKES	100g	0.04x Each
74088 Brakes Unsalted Butter - BRAKES	15g	0.06x Each
10439 Fresh Garlic - BRAKES	5g	0.04x Each
10469 Cooking Onions - BRAKES	40g	0.02x Each
116163 Pancetta Smoked Diced - BRAKES	30g	0.3x Each
71250 Mature Goat's Cheese Log - BRAKES	25g	0.03x Each
113881 Herb Bunched Flat Leaf Parsley	5g	

Products / Pack Sizes ...

1 Serving



 **Product code**

 **Barcode**

 **220g / 486kcal**

 **Number of servings**

 **Net pack weight**

Preparation:

Slice the onions

Slice the garlic

Chop the parsley

Method:

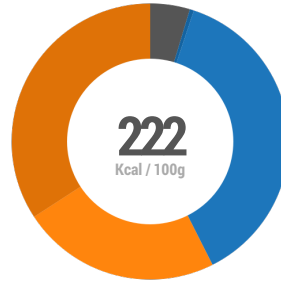
1. In a pan over a medium heat fry the bacon and garlic together, add in the butter and onions and caramelize slowly.
2. Cook the pomme noisette in a deep fat fryer for 3 minutes @180oC - drain well.
3. Add the potatoes into the pan with the bacon, garlic & onions, toss together adding in the parsley.
4. Transfer into a suitable dish and crumble over the goats cheese - serve!

Garlic and Rosemary Fried Potatoes

By Oliver Lloyd from Brakes

Overview ...

U / 6631445



CALORIES:

38% Carbs

4.6% Protein

57.4% Fat

Food Labelling...

Serves 1

CONTAINS:



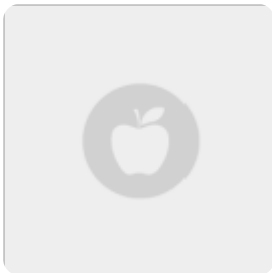
MLK

Recipe Ingredients ...

	Quantity:	Description:
3956 Brakes Pommes Noisettes - BRAKES	100g	0.04x Each
114218 Lemons - BRAKES	0.25g	0x Each
113877 Rosemary - BRAKES	5g	0.05x Each
74088 Brakes Unsalted Butter - BRAKES	15g	0.06x Each
10439 Fresh Garlic - BRAKES	15g	0.13x Each
113881 Herb Bunched Flat Leaf Parsley	5g	

Products / Pack Sizes ...

1 Serving



 **Product code**

 **Barcode**

 **140g / 319kcal**

 **Number of servings**

 **Net pack weight**

Cooking Instructions & Notes

Preparation:

Chop the parsley

Method:

1. Cook the potatoes in a deep fat fryer for 3 minutes at 180oC - drain well
2. In a pan over a medium heat melt the butter, add the garlic and rosemary
3. Add in the potatoes and parsley.
4. Once foaming squeeze in the the lemon.
5. Spoon into chosen dish - serve!