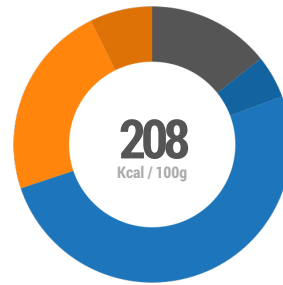


Asparagus 'pizza'

By Oliver Lloyd from Brakes

Overview ...

U / 6169872



CALORIES:

55.6% Carbs

14.3% Protein

30.1% Fat

Food Labelling...

Serves 1

CONTAINS:



WHEAT



MILK



CELERY



MUSTARD



SULPHITES

MAY CONTAIN:



EGGS



SESAME

Recipe Ingredients ...

	Quantity:	Description:
33829 Brakes Stonebaked Thin & Crispy Pizza Bases 12" - BRAKES	333g	1x Each
134194 Pinguin Celeriac Puree	50g	
71018 Grated Parmigiano Reggiano - BRAKES	25g	0.03x Each
127291 Supernature Oil Black Truffle Cold Pressed Rapeseed Oil	3g	
10386 Figs - BRAKES	43g	0.99x Each
74817 Pomegranate Seeds - BRAKES	5g	0.03x Each
10233 Radish - BRAKES	2g	0.02x Each
71016 Parmigiano Reggiano Wedges - BRAKES	5g	0.01x Each
10527 Roquette - BRAKES	10g	0.04x Each
123174 Sweet & Sour Onion Pickles - BRAKES	10g	0.01x Each
135180 Terre & Mer Deep Frozen Green Asparagus - BRAKES	70g	0.7x Each
88386 Brakes Glaze with Balsamic Vinegar of Modena - BRAKES	5g	0.01x Each

Products / Pack Sizes ...

1 Serving



 *Product code*

 *Barcode*

 561g / 1187kcal

1

Cooking Instructions & Notes

Preparation:

Defrost pizza base
Defrost asparagus
Defrost celeriac
Cut figs
Slice radish

Method:

1. Cut the asparagus, season and roll in the truffle oil.
2. Put the asparagus on to a red hot chargrill or salamander to char.
3. Spread the pizza base with the celeriac puree and sprinkle over the parmesan.
4. Add the charred asparagus.
5. Top the pizza with the cut figs and sweet & sour onions, transfer to an oven at 200oC for 6-8mins.
6. Remove and plate onto a board.
7. Garish with the balsamic, shaved parmesan ,radish, pomegranate and rocket - serve!