



## THE SEASON FOR SHARING

### Ingredients

F 135165	Macaroni Cheese	1 x Each
A 145938	Sysco Classic Polenta	50g
F 120676	Brakes Gluten Free Pork Chipolata's Wrapped in Bacon	8 x Each
A 33606	Brakes Fine Cut Orange Marmalade	0.04 x Each
F 13452	Bannisters Yorkshire Family Farm Baby Hasselback	0.25 x Each
A 10156	Brakes Hollandaise Sauce	0.1 x Each
C 113878	Herb Bunched Tarragon	1.25 x Each
F 124560	Ardo Honey Roast Parsnips	0.1 x Each
A 124059	Lion Korean BBQ Sauce 1 Litre	
C 74582	Brakes Whole Mini Camembert	1 x Each
A 130610	Brakes Nut, Fruit & Seed Topper	20g
A 350157	Brakes Squeezy Clear Blossom Honey	5g
F 136554	Whitby Seafoods Gluten Free Whole Tail Scampi	1.5 x Each
C 129213	Brakes Garlic Aioli	40g
C 114218	Lemons	40g
F 148559	La Boulangerie Fully Baked Vegan Brioche Style	4 x Each
F 150200	Browns BBQ Shredded Turkey and Cranberry	160g
C 15775	Brakes Monterey Jack Cheese Slices	2 x Each
A 100259	Sysco Classic Extended Life Rapeseed Oil	16ml
A 85064	Sysco Classic Extended Life Rapeseed Oil	75ml

### Macaroni cheese bites

Thaw the macaroni, shape into 55g balls, roll in polenta, place on a lined baking tray & chill for at least one hour. Deep fry at 190°C for 4-5 minutes, drain on a tray lined with blotting paper.

### Pigs in blankets in a marmalade glaze

Place on a lined baking tray, bake at 180°C for approximately 8 minutes. Warm the marmalade & brush over the pigs, returning to the oven for a further 8 minutes.

### Hasselback potatoes with bearnaise sauce

Place potatoes on a lined baking tray & bake at 180°C for approximately 40 minutes. Place the hollandaise sauce in a small pan to gently warm, stir in chopped tarragon.

### Korean glazed parsnips

Place parsnips on a lined baking tray & bake at 180°C for approximately 25 minutes, brush over with the Korean sauce & return to the oven for a further 10 minutes.

### Baked camembert with fruits, seeds & honey

Remove cheese from the packaging, but return to the wooden base, criss cross the top, load with the fruits & seeds before baking in the oven at 180°C for approximately 10 minutes. Drizzle with honey & serve immediately.

### Scampi & aioli

Cook the scampi as per guidelines, place on a tray lined with blotting paper. Serve with the aioli & lemon wedge.

### Turkey sliders

Thaw the slider rolls. Heat pulled turkey and fill the rolls and add the cheese, place on a lined baking tray & warm through in the oven for 4-5 minutes, to warm the rolls & melt the cheese.