

FlexFusion Favorites: **BRUSSELS SPROUTS**



A favorite side dish with loads of flavor

Think beyond holidays with this classic combination of flavors and textures that's fast and easy in the combi.

Chef's Hint



What, no bacon?! Substitute any salty pork item: ham, pancetta, prosciutto... all work great.

Ingredients

- 4 lb Brussels sprouts
- 10 bacon strips
- 2 oz crumbled blue cheese
- 1 large yellow onion



Method

1. Cook bacon in combi oven at 356° F (180° C) Convection, 13 minutes, 30% humidity, fan fast and normal.
2. Trim and clean Brussels sprouts, cut in half lengthwise.
3. Julienne (*cut 1-2 inch long, 1/8 inch wide strips*) onion and toss with sprouts in perforated G/N pan.
4. When bacon is done, remove from pan and cool. Preserve drippings.
5. Steam sprouts and onion in combi oven at 212° F (100° C) for 5 minutes.
6. Chop bacon and toss with sprouts, onion and blue cheese.
7. Salt and pepper to taste. Add enough bacon drippings to coat. Serve immediately.

Prepare In

FlexFusion Combi oven
Platinum Series
Gold Series

