

## STEAMED BROCCOLI, TOASTED WALNUTS AND GORGONZOLA

### EQUIPMENT

PARING KNIFE, SMALL SOLID BAKING TRAY, MIXING BOWL, LARGE PERFORATED TRAY

### INGREDIENTS

2 HEAD OF BROCCOLI, 80-100GM GORGONZOLA, 50-60GM WALNUTS,  
GARLIC INFUSED EXTRA VIRGIN OLIVE OIL, SALT FLAKES

### METHOD

TO BEGIN: PLACE THE WALNUTS ONTO A SOLID BAKING TRAY AND INTO A PRE-HEATED OVEN COMBI SETTING 180°C FOR 5-6 MINUTES TO TOAST.

WHILE THE WALNUTS TOAST REMOVE THE FLORETS FROM THE BROCCOLI AND PLACE THEM ONTO A PERFORATED TRAY AND SET ASIDE. KEEP THE STALKS FOR ANOTHER DISH.

CRUMBLE THE GORGONZOLA INTO SMALL PIECES AND PLACE THE PIECES INTO A MIXING BOWL AND SET ASIDE.

REMOVE THE WALNUTS FROM THE OVEN AND CHANGE THE SETTING TO 100°C STEAM AND PLACE THE BROCCOLI FLORETS INTO THE OVEN TO STEAM FOR 6 MINUTES.

SLIGHTLY CRUSH THE WALNUTS OVER THE CHEESE AND SET ASIDE. REMOVE THE BROCCOLI FROM THE OVEN AND ADD IT TO THE BOWL WITH THE WALNUTS AND CHEESE. ADD A GENEROUS SPLASH OF GARLIC INFUSED EVOO AND TOSS ALL INGREDIENTS TOGETHER.

SERVE IN A LARGE BOWL WITH ROASTED BEEF OR LAMB.

### HINTS & TIPS

- WHEN USING ANY BLUE CHEESE IN YOUR COOKING REMEMBER IT CAN BE SALTY, ALWAYS TASTE YOUR DISH BEFORE ADDING SALT.
- ADDING NUTS OR USING NUT OILS WITH SIMPLE STEAMED VEGETABLES ADDS TEXTURE AND ANOTHER FLAVOUR PROFILE THAT GENERALLY MATCHES WELL WITH STEAMED GREENS.