



Miele

Brussels sprouts with pancetta and parmesan

By Miele

10 minutes

Preparation Time

20 minutes

Cooking Time

4 serves

Serves

INGREDIENTS

400 g Brussels sprouts, trimmed and halved
80 g pancetta, diced
¼ tsp chilli flakes
2 garlic cloves, sliced
2 tbsp olive oil
Salt flakes and black pepper, to taste

To serve

35 g (¼ cup) slivered almonds, toasted
1 green apple, sliced into matchsticks
25 g parmesan, grated or shaved

Recommended accessories

HUBB 71 Genuine Miele multi-purpose tray. [Buy online here.](#)

METHOD

1. Preheat oven on Fan Plus at 200°C.
2. Combine the Brussels sprouts, pancetta, chilli flakes and garlic in a bowl. Toss with olive oil and season with salt and pepper.
3. Place the ingredients onto a multi-purpose tray and bake for 15–20 minutes until golden.
4. Toss through the slivered almonds and apple. Transfer to a warm serving bowl and top with the parmesan cheese.