



Miele

Steamed Brussels sprouts, hoisin butter and peanuts

By Michael Meredith

5 minutes

Preparation time

8 minutes

Cooking time

4 servings

Serves

INGREDIENTS

500g Brussels sprouts, trimmed and halved
1 tbsp hoisin sauce
60g butter melted
½ cup roasted peanuts, roughly chopped
½ lemon, juiced

METHOD

1. Place Brussels sprouts into a perforated steam container.
2. Place in steam oven and Steam at 100°C for 6-8 minutes.
3. Remove from the steam oven, shaking off any excess moisture and place into a bowl.
4. Add butter, hoisin, lemon juice and a little salt and toss together.
5. Sprinkle peanuts over the top and serve.

Hints and tips

- If you don't have a steam oven, the Brussel sprouts can be cooked in the oven on Fan Plus at 200°C for 15–20 minutes, or until golden.