

**Miele**

Broccolini with parmesan, almonds and pomegranate

By Miele

10 minutes

Preparation time

2 minutes

Cooking time

8 servings

Serves

INGREDIENTS

2 bunches broccolini
80 ml (? cup) olive oil
80 ml (? cup) lemon juice
½ bunch parsley, chopped
Salt flakes, to taste
1 pomegranate, deseeded
35 g (¼ cup) almonds, roasted and chopped
60 g shaved parmesan

Miele accessories

Perforated steam container

METHOD

1. Roughly chop the broccolini and place into a perforated steam container. Place into the steam oven and Steam at 100°C for 2 minutes.
2. Once steamed, immediately refresh in iced water to stop the cooking process.
3. In a salad bowl, whisk together the olive oil, lemon juice and parsley and add a pinch of salt.
4. Toss through the broccolini and add the pomegranate and almonds.
5. Transfer to a serving platter and scatter the shaved parmesan over the top.