

**Miele**

# Brussels sprouts with pancetta and parmesan

By Miele

**10 minutes**

Preparation time

**20 minutes**

Cooking time

**4 serves**

Serves



## INGREDIENTS

400 g small 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 universal 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 universal tray. Place the tray on shelf level 2 and bake for 15–20 minutes or until golden.
4. Toss through the slivered almonds and apple. Transfer to a warm serving bowl and top with the parmesan cheese.