



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.