

# SAUTEED TOPS WITH BACON & WALNUT & CLOVE BUTTER



Moderate



20 minutes



Side



04 Servings

## INGREDIENTS

350g sprout tops  
200g smoked back, diced  
1 onion or shallot, diced  
6 cloves  
40g walnut pieces, toasted  
1 bunch herbs, any (tarragon)  
100g butter, room temperature  
Pinch of salt & pepper



## COOKING STEPS

### THE FLAVOURED BUTTER

Place a small pan over a medium heat and add half of the butter to the pan, allow the butter to melt and then reduce to a very low heat. Next, add the cloves to the butter and allow to infuse for 2-3 minutes. Remove from the heat and discard the cloves. Set aside to cool.

Once the butter has cooled, combine it with the remaining butter and add the herbs and season with salt and pepper, mix together until fully combined and refrigerate until needed.

### THE GREENS

Remove any particularly large stems from the sprout tops and cut any large leaves in half.

Place a large pan of salted water over a medium-high heat. Once the water is at a rolling boil, add the sprout tops to the pan and blanch for 2-3 mins or until well softened. Remove from the pan and plunge into iced water.

Place a large pan over a medium heat and add the diced bacon to the pan. Cook the bacon for 4-5 minutes until just starting to turn crisp. Remove the bacon from the pan and set aside, reserving as much bacon fat in the pan as possible. Return the pan to the heat and add the onion. Sweat the onion for 2-3 minutes until starting to colour, stirring frequently to avoid burning. Then, add the sprout tops and sauté for 5-6 minutes moving the leaves around the pan constantly until the tops have softened.

Stir through a tablespoon of the flavoured butter and then transfer a serving plate. Finally, mix through the crispy bacon and crumble over the walnut pieces. Serve immediately with an extra dollop of the flavoured butter.