

ROAST BRUSSEL SPROUT SALAD WITH AUSBARREL

What do you think about Brussel Sprouts? It took me a little while to try them again but now I have, I can't go back! They are so delicious and easy to make. This would be stunning if you also added some walnuts, or perhaps some fried speck.

Ingredients:

500g brussel sprouts (halved)

1 red onion (cut in to wedges)

2 firm brown pears (cut in to wedges)

Sage leaves

30ml AUSBARREL Premium

Reserve (or your favourite variety)

30ml red g vinegar

2 tbsp olive oil

2 tbsp brown sugar

Salt & Pepper

Hard goat's cheese (shaved)

150g fresh arugula (washed)

Method:

1. Mix the AUSBARREL Premium Reserve, red grape vinegar, brown sugar and olive oil.
2. Roast the brussel sprouts, onion, pear, some sage leaves with half of the drizzle made in step 1, and some fresh salt and pepper. Cook in the oven at 200 degrees celsius for around 30 minutes or until golden.
3. When cooked, mix with the goats cheese and arugula and drizzle over the rest of the mix from step 1.

