



## *Broccolini with Crispy Lemon Crumbs & Shallots*

Preparation Time: 10 mins

Cooking Time: 10 mins

Serves: 4

Difficulty: Easy

### INGREDIENTS

4 slices sourdough bread  
4 tablespoons butter  
½ teaspoon crushed pepper  
1 teaspoon of finely grated lemon  
zest  
1 shallot finely sliced  
2 bunches of broccolini  
Sea salt  
Dash of extra virgin olive oil

#### Note:

Store bought breadcrumbs can be used in place of the sourdough breadcrumbs.

### DIRECTIONS

1. In the food processor, pulse the sourdough bread until large crumbs form.
2. In a frypan, melt 2 tablespoons of butter and a little olive oil. Add the shallots, stirring regularly until crisp.
3. Remove the shallots, add 2 tablespoons of butter to the pan, melt and add the sourdough. Saute until it absorbs the butter and begins to crisp up.
4. Add the crushed pepper, lemon zest, salt, and the crispy shallots and mix well. Remove from the pan and set aside.
5. Add a dash of olive oil and the broccolini. Cook until the broccolini begins to brown in sections and softens a little, but avoid it wilting.
6. Remove from the pan, place in a serving dish and top with the breadcrumb mixture.