

# Shaved brussels sprouts, olive oil, lemon and pecorino

A recipe that is enough to convert even the most ardent sprouts-averse folk.

Serves 4-6.

## **Ingredients:**

450g brussels sprouts  
5 tbsp (EVOO) (extra virgin olive oil)  
1/2 tsp salt  
3 1/2 tbsp fresh lemon juice  
1/2-1 tsp whole black peppercorns, crushed  
115g pecorino cheese, grated or shaved

## **Method:**

Rinse the sprouts, then pat dry with kitchen roll. Remove any discoloured outer leaves, then cut the sprouts in half, lengthways. Very thinly slice them the sprouts crossways, transferring to a large, shallow serving bowl as you go.

Drizzle the EVOO over the sprouts, sprinkle with salt and toss well. Add the lemon juice and pepper and toss again. Lay the cheese on the top of the salad and serve immediately.