



## Roasted Brussels Sprouts with Pancetta

### For the brussels sprouts and pancetta:

- 2 lbs (1 kg) brussels sprouts, trimmed and halved lengthwise (or cut into three slices if very large)
- 2 tbsp (30 ml) olive oil
- 6 cloves garlic, peeled and lightly smashed
- 4 oz (125 g) chopped pancetta
- 1 tsp (5 ml) sumac
- ½ tsp (2 ml) kosher salt
- ¼ tsp (1 ml) freshly ground black pepper

Gaggenau Appliances: Combi-steam oven  
Heating Mode(s): Convection + 60% Humidity  
Temperature(s): 400°F  
Required Accessories: Unperforated Cooking Container  
Preparation Time: 15 minutes  
Cooking Time: 20 minutes  
Makes: 4 servings

Using the left control knob, set the oven to the **Convection + 60% Humidity** mode. Using the right control knob, set the oven to preheat to 400°F.

Combine all the ingredients in the Unperforated Cooking Container and toss with a spatula to combine making sure the ingredients are evenly coated with the oil. Slide the cooking container onto the middle rails of the oven and set the cooking timer for 15 minutes. When the timer has elapsed, check the brussels sprouts for doneness; they should be fork tender while crispy on the edges. Return to the oven for a few minutes if they require further cooking.

**Tip:** While delicious on their own this flavorful dish can also be paired with broiled turkey burgers or fish or served over grains.