

MADE
IN
OLD
STEAD



Before you begin cooking, please read all of these instructions thoroughly.

Côte de Boeuf

MAIN

Equipment You'll Need:

Oven
1x parchment-lined baking tray
Pastry brush
Cooking Oil
1x small saucepan
1x frying pan
Thin, sharp knife

Instructions:

1. Pre-heat your oven to 140°C (120°C Fan).
2. Remove your **côte de boeuf** from its packaging and brush with a little vegetable oil. Sprinkle with **sea salt**, making sure to keep some back for the **chips** later on.
3. Place onto baking tray in the centre of the oven for 40 minutes, turning halfway through.
4. Remove the **côte de boeuf** from the oven and increase heat to 230°C (210°C Fan).

5. Empty your **chips** onto baking tray and roast in the oven for 30 minutes, until golden brown.
6. Once your **chips** are in the oven, place a large frying pan over high heat with a splash of oil and sear your **côte de boeuf** for 1 minute on each side. Colour the thin sides as well.
7. Place your **butter, garlic** and **herbs** into the pan and baste your **côte de boeuf** for a further 30 seconds.
8. Remove from the pan and leave to rest whilst your **chips** are cooking.
9. Chop the **baby gem** into large pieces and mix with the **salsa verde dressing**.
10. Empty your **peppercorn sauce** into a small saucepan and warm over low heat, stirring every now and then.
11. Once your **chips** are golden brown, remove from the oven and season with **sea salt**.
12. Use a thin sharp knife to carve the **côte de boeuf** into 2cm thick slices. Serve everything together.

Chocolate Fondant

DESSERT

Equipment You'll Need:

Oven
Baking tray

Instructions:

1. Pre-heat oven to 195°C (175°C Fan).
2. Remove the film from the **fondants** and place into the centre of your oven for 12 minutes.
3. Place the **toffee apple sauce** into a small saucepan and warm over low heat.
4. After 12 minutes, remove the **fondants** from the oven and upturn into your serving bowls.
5. Finish by spooning over the **toffee apple sauce** and sprinkling over the **caramelised white chocolate**.

ALLERGEN INFORMATION

Cote de Boeuf: N/A

Butter: **Milk**

Garlic, Thyme & Rosemary: N/A

Chips: N/A

Baby Gem: N/A

Salsa Verde Dressing: **Mustard, Sulphites**

Peppercorn Sauce: **Sulphites, Milk**

Chocolate Fondant Mix: **Milk, Soybeans, Wheat, Egg, Sulphites**

Toffee Apple Sauce: **Sulphites, Milk**

Caramelised White Chocolate: **Milk, Soybeans, Sulphites**

For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

Use by: 17/02/25

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