

MADE
IN
OLD
STEAD

THE OLDSTEAD BURGER BOX



SERVING INSTRUCTIONS

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Please read all of these instructions and remove everything from the fridge **30 minutes** prior to cooking. The dessert will need freezing at least **2 hours** before eating.



Oldstead Burger, Loaded Chips & Glazed Chicken Wings

Ingredients:

Brioche buns
8oz burgers
Fermented tomato ketchup
Baby gem lettuce
Pickled red onion
Burger cheese sauce
Honey & black garlic wings
Blue cheese sauce
Duck fat chips
Fermented chilli powder
Pulled pork
Chimichurri
Crispy onions

Equipment:

3x Parchment lined baking
trays
1x Medium frying pan
Sea salt
Vegetable oil

1. Pre-heat oven to 220°C (200°C Fan).
2. Remove the the **chips** from their packaging and place onto a parchment lined baking tray into the centre of the oven on a tray for 1 hour and 10 minutes turning after 50 minutes. When turning, sprinkle the **fermented chilli powder** and shake well.
3. Once the **chips** have been seasoned and turned, place the **honey & black garlic wings** onto a new parchment-lined baking tray and place into the oven on the top shelf for 25 minutes.
4. With 10 minutes of the **chips** cooking time remaining, use two forks to pull the **pulled pork** apart then scatter the on top of the **chips** and reheat for 10 minutes.
5. Meanwhile, place a medium frying pan with a splash of oil over a high heat. Season the **burgers** with a little sea salt and sear for 3 minutes on each side and place onto the third parchment-lined tray. For blushing pink, place in the oven for 3 minutes. For a more medium/well **burger**, place in the oven for 6 minutes. Split the burger cheese sauce between the two burgers and add for the last 2 minutes.

6. Remove the **burgers** from the oven and allow to rest for 5 minutes. Meanwhile, place your **burger buns** into the oven for 1 minute, then break the **baby gem** down into leaves.

7. To assemble, carefully remove the **burger buns** from the oven and slice in half. Place the cheese loaded **burger patties** onto the base of the bun and top with **baby gem**, **pickled red onion** and **fermented tomato ketchup** and before topping with the lid of the **bun**.

8. Remove the **loaded chips** and **honey & black garlic wings** from the oven. Top the **loaded chips** with the **chimichurri** and **crispy onions**.

9. Serve the **honey & black garlic wings** with the **blue cheese sauce**.

Oldstead Ice Cream Sandwich

1. 2 hours before serving, place the **strawberry & cream parfaits** on a flat surface in your freezer to ensure they freeze evenly.

2. Once the **parfaits** have been in the freezer for at least 2 hours and when you're ready to serve, remove the parfaits from the freezer and still in their packaging, run under warm water for 10 seconds to loosen.

3. Pop the **strawberry & cream parfaits** out of their tubs and sandwich between 2 **meadowsweet & white chocolate cookies**.



DESSERT

Ingredients:

Meadowsweet & white
chocolate cookies
Strawberry & cream parfait



ALLERGENS:

Brioche Buns: **Wheat, Sulphites, Egg, Milk, Soya** May Contain: **Sesame, Nuts**, 8oz Burgers: **Wheat, Sulphites, Soybeans**, Fermented Tomato Ketchup: **Mustard, Soybeans, Sulphites**, Baby Gem: N/A, Pickled Red Onion: **Sulphites**, Burger Cheese Sauce: **Milk**, Duck Fat Chips: N/A, Chimichurri: N/A, Fermented Chilli Powder: N/A, Pulled Pork: **Sulphites**, Crispy Onions: **Wheat**, Honey and Black Garlic Wings: **Sulphites**, Blue Cheese Sauce: **Milk**, Meadowsweet & White Chocolate Cookies: **Milk, Wheat, Sulphites, Egg, Soybeans**, Strawberry & Cream Parfait: **Sulphites, Milk**

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.

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