



Hay, Raspberry, Hazelnut

Ingredients:

Choux bun
Raspberry gel
Hay crème patisserie
Sugared hazelnuts
Raspberry sherbet

You'll also need:

Wire rack
Spoon

We infuse hay into a cream in order to make the crème patisserie. We toast the hay then leave it in the cream to infuse for 24 hours. That leaves us with a toasted hay flavour.

With a coffee or espresso martini, enjoy our **raspberry & lemon verbena** and **blackberry & anise hyssop macarons**- remove from fridge 5 mins before serving.

1. Preheat oven to 180°C (160°C Fan).
2. Place **choux bun** into the oven for five minutes. Remove and leave to cool, ideally on a wire rack, for 15 mins.
3. Once cool, carefully cut the **choux bun** in half and using the piping bag provided, dot a quarter of the **hay crème pâtisserie** around the edge leaving enough space to do the same with the **raspberry gel**. Repeat on the other **choux bun**.
4. Pipe the rest of the **hay crème pâtisserie** into the middle of each **choux bun** and top with the **candied hazelnuts**.
5. Return the top to the **choux bun** and pipe three more dots of **raspberry gel** onto the top portion. Finish with a covering of **raspberry sherbet**.



ALLERGENS:

Croustades: **Wheat, Egg, Milk** | Marigold Oil: **Soybeans** | Peas: N/A Smoked Potato Salad: N/A | Lemon Verbena Emulsion: **Egg, Mustard, Sulphites, Soybeans** | Cured Egg Yolk: **Egg, Sulphites** | Burrata: **Milk** | Nasturtium Pesto: **Milk, Soybeans** | Nasturtium Oil: **Soybeans** | Roasted Pumpkin Seeds: N/A | Mixed Charcuterie: **Sulphites** | Focaccia: **Wheat, Cereals Containing Gluten** | Wine Pickled Beetroot: **Sulphites** | Black Garlic Pickled Onions: **Sulphites** | Garden Tomato Ferment: **Sulphites** | Beef Wellington: **Wheat, Egg, Milk, Mustard, Sulphites** | Red Wine Jus: **Sulphites** | Garden Herb Mayonnaise: **Egg, Sulphites, Mustard, Soybeans** | Charred Baby Gem: N/A Salsa Verde: | **Mustard, Sulphites** | Elderflower Vinegar Gel: **Sulphites** | Choux Bun: **Milk, Wheat, Egg** | Raspberry Gel: **Sulphites** | Hay Crème Patisserie: **Milk, Egg, Wheat** | Sugared Hazelnuts: **Nuts, Sulphites** | Raspberry Sherbet: **Sulphites** | Raspberry & Lemon Verbena Macaron: **Egg, Milk, Nuts, Soybeans, Sulphites** | Blackcurrant & Anise Hyssop Macarons: **Nuts, Egg, Sulphites, Soybeans, 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.

Made In Oldstead Ltd | enquiries@madeinoldstead.co.uk

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TOMMY'S SIGNATURE MENU THE TIME OF ABUNDANCE



SERVING INSTRUCTIONS

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Please read all of these instructions and remove everything from the fridge 30 minutes prior to cooking.

CANAPE



5 mins

Pea, Marigold, Potato

Ingredients:

Croustades
Marigold oil
Peas
Smoked potato salad
Lemon verbena emulsion
Cured egg yolk

1. Dress the **peas** in the **marigold oil** and a pinch of salt then place into 2 of the **croustades**, pipe 3 dots of **lemon verbena emulsion** on top.
2. In a bowl, add the **potatoes** and **lemon verbena emulsion** and mix thoroughly, place into 2 of the croustades and grate the **cured egg yolk** on top.

STARTER



10 mins

Focaccia, Burrata, Charcuterie

Ingredients:

Burrata
Nasturtium pesto
Nasturtium oil
Roasted pumpkin seeds
Mixed charcuterie
Focaccia
Wine pickled beetroot
Black garlic pickled onions
Garden tomato ferment

Equipment:

Bread knife
Parchment-lined baking tray

1. Preheat oven to 200°C (180°C Fan).
2. Remove the **focaccia** from the packaging and into the oven for 5 minutes to warm through.
3. Place the **burrata** onto a suitable serving dish, spoon over the **nasturtium pesto** and **nasturtium oil**, finish with the **roasted pumpkin seeds**.
4. Remove the other components from the packaging and serve together.

MAIN



40 mins

Beef, Herb, Elderflower

Ingredients:

Beef Wellington
Red wine jus
Garden herb mayonnaise
Charred baby gem
Salsa verde
Elderflower vinegar gel
Egg yolk

You'll also need:

Cooking oil

Equipment:

Small saucepan
Small mixing bowl
Parchment-lined baking tray
Sharp knife

1. Preheat oven to 230°C (210°C Fan).
2. Remove the **Beef Wellington** from its packaging and brush with **egg yolk**. Position on a parchment-lined baking tray and place in the centre of the oven for 25 minutes.
3. At the end of the cooking time, remove the **Beef Wellington** from the oven and leave to rest for 15 minutes.
4. Pour the **red wine jus** into a pan and bring to the boil and reduce by half.
5. Place a frying pan over high heat, add a splash of oil and sear the **baby gem** until golden, flip and cook on the other side for 1 minute. Remove from the heat and pipe zig-zag lines of **elderflower vinegar gel** onto the gem and finish with the **salsa verde**.
6. To plate, carve the **Beef Wellington** with a thin sharp knife, place to the left of the plate and add the **baby gem** to the side, pipe a large dot of **garden herb emulsion** and the **elderflower vinegar gel**. Finish with the **red wine jus** over the top.