



The Canapé Box

SERVING INSTRUCTIONS

PREPARATION

1. Preheat the oven to 200°C (180°C Fan).
2. Place the Pigs in Blankets and Turkey & Stuffing Croquettes onto a parchment-lined baking tray for 15-20 mins.
3. With 3 minutes of cooking time left, place the choux buns onto a parchment-lined baking tray and bake in the centre of the oven for 3 minutes.
4. Remove from the oven and place onto a cooling rack.
5. Allow to cool completely. These can be made significantly in advance and filled closer to serving time.

ASSEMBLE COLD CANAPÉS (WHILE WARM ITEMS COOK):

Beetroot Cured Salmon Blinis:

Divide the beetroot cured salmon into eight pieces.
Top each blini with a spoonful of horseradish crème fraîche and top with the beetroot cured salmon.

Chicken Liver Parfait Choux Buns (Filling):

Use a knife or skewer to make a small hole in the base of each cooled choux bun.
Pipe in the blackberry gel, followed by the chicken liver parfait.

FINISH WARM CANAPÉS (WHEN OVEN TIME IS COMPLETE):

Remove the pigs in blankets and croquettes from the oven after 15-20 minutes.

Use the mustard emulsion to either cover the top of the pigs in blankets or to dip.

To finish, pipe dots of the spiced cranberry gel onto the croquettes.

All items should now be complete and ready to serve and enjoy immediately!

ALLERGENS:

Staal Smoked Salmon: **Fish, Milk, Sulphites** | Blinis: **Cereals Containing Gluten, Egg, Milk, Sulphites** | Horseradish Crème Fraîche: **Milk** | Turkey & Stuffing Croquettes: **Cereals Containing Gluten (Wheat), Milk** | Spiced Cranberry Gel: **Sulphites** | Pig in Blankets: **Cereals Containing Gluten, Sulphites** | Mustard Emulsion: N/A | Choux Buns: **Egg, Milk, Cereals Containing Gluten (Wheat)** | Chicken Liver Parfait: **Egg, Milk, Sulphites** | Blackberry Gel: N/A

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

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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