



MADE IN OLDSTEAD



THE OLDSTEAD
BIG STEAK HAMPER

SERVING INSTRUCTIONS





At **Made In Oldstead** we're passionate pioneers of delicious, sustainable food, using ingredients we've reared and grown on our own farm, or foraged from the woodlands and hedgerows here in the North York Moors. Just like in his **Michelin-starred restaurants**, award-winning chef **Tommy Banks** does things a little differently - and our range of hampers and gifts are no exception. So tuck in, and enjoy the flavours of our beautiful pocket of the UK.

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Made In Oldstead Ltd
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THE BIG STEAK HAMPER

What's Included

Côte De Boeuf

Allergens: N/A
Use Within 3 Days

Peppercorn Sauce

Allergens: Milk, Sulphites

Banks Brothers No. 1.1 Syrah Mourvèdre

Allergens: Sulphites

Banks Brothers No. 17 Merlot

Allergens: Sulphites

Cooking Instructions

1. Pre-heat your oven to 140°C (120°C Fan) and ensure the **Côte de Boeuf** is at room temperature.
2. Remove the **Côte de Boeuf** from its packaging brush and with a little vegetable oil. Sprinkle with sea salt.
3. Place onto a baking tray in the centre of your oven for 40 minutes, turning over after 20 minutes. Then remove the **Côte de Boeuf** from your oven. These instructions are to cook the **Côte de Boeuf** medium rare, for well done, leave in the oven for 55 minutes, turning after 27 minutes.
4. Place a large frying pan over a very 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.
5. Remove from the pan and allow to rest 15 minutes.
6. Add the **peppercorn sauce** to a saucepan and heat gently until hot while the **Côte de Boeuf** is resting.
7. Serve together.

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 all allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

