

MADE IN OLDSTEAD



THE STEAK & RED WINE HAMPER

COOKING INSTRUCTIONS & ALLERGEN INFORMATION

THE STEAK & RED WINE HAMPER

The Steak & Red Wine Hamper is centred around a generously sized côte de boeuf, chosen for slow cooking and sharing at the table. Paired with focaccia boules, whipped herb butter and a rich peppercorn sauce, the hamper is completed with a bottle of Parajes del Valle Monastrell - an indulgent steak night designed for cooking and gathering at home.

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 and brush with a little vegetable oil. Season with sea salt.
3. To enjoy the **côte de boeuf** medium-rare, 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. If you prefer well done, cook instead for 55 minutes, turning after 27 minutes.
4. Next, place a large frying pan over a very high heat with a splash of oil and sear the **côte de boeuf** for one minute on each side. Ensure to carefully colour the edges too.
 5. Remove from the pan and allow to rest 15 minutes.
6. Follow the instructions on the **peppercorn sauce** packaging while the **côte de boeuf** is resting. Serve everything together.

Allergen Information

Côte de Boeuf | Allergens: N/A

Focaccia Boules | Allergens: **Cereals Containing Gluten (Wheat)**

Peppercorn Sauce | Allergens: **Milk, Sulphites**

Whipped Herb Butter | Allergens: **Milk**

Red Wine (750ml) | Allergens & Use-By: See Product Packaging

For allergens, please see in **bold green text**. Use within 3 days of receipt and keep all food refrigerated, unless stated otherwise. Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens.

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