

The logo for 'GAUCHO AT HOME' features the word 'GAUCHO' in a large, bold, black sans-serif font. Below it, 'AT HOME' is written in a smaller, orange, all-caps sans-serif font. The text is centered within a thin orange rectangular border that is open at the top and bottom.

# GAUCHO

AT HOME

## Your Menu

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### Cured Salmon

Pickled beetroot & cucumber, horseradish cream, dill oil

### Beef Wellington

Portobello mushroom, chimichurri butter, Ratte potatoes & aioli

### Chocolate Torte

Bitter Chocolate Cake, Dulce de Leche, Mascarpone Cream

## Box Contents

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1. Cured Salmon
2. Pickled Beetroot
3. Horseradish Cream
4. Dill Oil
5. Pickled Cucumber
6. Beef Wellington
7. Portobello mushrooms, chimichurri butter
8. Ratte potatoes, aioli
9. Chocolate Torte
10. Dulce de Leche
11. Mascarpone Espresso Cream
12. Chocolate Shaving

## Instructions

### Starter - Smoked Salmon

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- ◇ Take the pickled beetroot out of the packet and drain excess liquid on some paper/kitchen towel
- ◇ Place the beetroot in the middle of the plate neatly
- ◇ Place the slices of smoked salmon over the top of the beetroot
- ◇ Place the cucumber neatly on top of the salmon
- ◇ Top with horseradish as you wish
- ◇ Neatly spoon the dill oil around the outside of the plate

### Main - Beef Wellington

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- ◇ Pre-heat the oven to 180oc. (Fan setting) Gas mark 4.
- ◇ Place the Beef Wellington, vegetables on a baking tray on the top tray of the oven. Cook for 25 minutes
- ◇ Once cooked, leave everything to rest for 5 minutes before serving
- ◇ The Beef Wellington will be cooked Medium Rare. If you wish for the beef to be more cooked, place the Beef Wellington back in the oven for 10 minutes.
- ◇ For the best Wellington experience serve all the dishes in the middle of the table to share!

### Dessert - Chocolate Torte

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- ◇ Place the torte on the middle of a serving dish or plate
- ◇ Add a dollop of Dulce de Leche on top of the torte
- ◇ Add a dollop of Mascarpone Cream on top of the torte
- ◇ Sprinkle with chocolate shavings