

The logo for 'GAUCHO AT HOME' features the word 'GAUCHO' in a large, bold, black sans-serif font. Below it, the words 'AT HOME' are 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.

Your Menu

Cured Salmon

Pickled beetroot & cucumber, horseradish cream, dill oil

Beef Wellington

Portobello mushroom, chimichurri butter, Ratte potatoes & aioli

Dulce De Leche Cookie Dough

Chocolate chips, Spiced cream

Box Contents

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. Cookie Dough
10. Dulce de Leche
11. Spiced Cream

Instructions

Starter - Smoked Salmon

- ◇ 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

- ◇ 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 - Cookie Dough

- ◇ Pre-heat the oven to 180oc. (Fan setting) Gas mark 4.
- ◇ Flatten dough until a thickness of 3cm.
- ◇ Place onto a baking tray in the middle of the oven for 12-15minutes, or until golden brown.
- ◇ Pipe over the Dulce de Leche & spiced cream.
- ◇ For the best experience serve in the middle of the table to share!