

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 sans-serif font. The text is enclosed within a thin orange rectangular border that is open at the top and bottom.

GAUCHO

AT HOME

Your Menu

Provoleta

Baked provolone, chilli honey, chimichurri rojo

Beef Wellington

Portobello mushroom, chimichurri butter, Ratte potatoes & aioli

Chocolate Torte

Bitter Chocolate Cake, Dulce de Leche, Mascarpone Cream

Box Contents

1. Provolone
2. Chilli honey
3. Chimichurri rojo
4. Sour dough
5. Beef Wellington
6. Portobello mushrooms, chimichurri butter
7. Ratte potatoes, aioli
8. Chocolate Torte
9. Dulce de Leche
10. Mascarpone Espresso Cream
11. Chocolate Shaving

Instructions

Starter - Provoleta

- ◇ Pre-heat the oven to 180oc. (Fan setting) Gas mark 4.
- ◇ Place the provolone into a small over proof dish, and pour the chilli honey over, cook for 6-8 minutes, or until fully melted
- ◇ Once out of the oven spoon over the chimichurri rojo
- ◇ Serve in the middle of the table to share with sourdough on the side

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 - Chocolate Torte

- ◇ 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