

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, brown, all-caps sans-serif font. The text is centered within a thin, brown rectangular border that is open at the top and bottom.

Your Menu

Empanadas

Beef, Chicken and Chorizo, Sweet potato and Provolone

Beef Wellington

Portobello mushroom, chimichurri butter, Ratte potatoes & aioli

Chocolate Torte

Bitter Chocolate Cake, Dulce de Leche, Mascarpone Cream

Box Contents

1. Empanadas
2. Beef Wellington
3. Portobello mushrooms, chimichurri butter
4. Ratte potatoes, aioli
5. Chocolate Torte
6. Dulce de Leche
7. Mascarpone Espresso Cream
8. Chocolate Shaving

Instructions

Starter - Empanadas

- ◇ Pre-heat the oven to 180 °C (fan setting) or gas mark 5
- ◇ Place the empanadas onto grease proofed oven tray
- ◇ Cook for 12-15 minutes or until golden brown turning halfway though.
- ◇ Serve in the middle of the table with the tomato sauce.

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