

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

Your Menu

Cured Salmon

Pickled beetroot & cucumber, horseradish cream, dill oil

Beef & Malbec Pie

Portobello mushroom, chimichurri butter, Ratte potatoes & aioli

Chocolate Torte

Bitter Chocolate Cake, Dulce de Leche, Mascarpone Cream

Box Contents

1. Cured Salmon
2. Pickled Beetroot
3. Horseradish Cream
4. Dill Oil
5. Pickled Cucumber
6. Beef and Malbec Pie
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 - Cured 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 four 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 & Malbec Pie

- ◇ Pre-heat the oven to 180oc. (Fan setting) Gas mark 4.
- ◇ Place the Beef and Malbec Pie on a baking tray on the top tray of the oven. Cook for 25 minutes
- ◇ After 25 minutes of the pie cooking, add all vegetables and cook both the pie and the vegetables for a further 30 minutes
- ◇ Once cooked, leave everything to rest for 5 minutes before serving
- ◇ To serve the pie, carefully pull both sides of the greaseproof paper and place in a serving dish or plate of your choice
- ◇ For the best Gaucho style pie experience, serve all 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