

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

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### Provoleta

Baked provolone, chilli honey, chimichurri rojo

### Beef & Malbec Pie

Portobello mushroom, chimichurri butter, Ratte potatoes & aioli

### Cookie Dough

Chocolate chips, Spiced cream

## Box Contents

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1. Provolone
2. Chilli honey
3. Chimichurri rojo
4. Sour dough
5. Beef and Malbec Pie
6. Portobello mushrooms, chimichurri butter
7. Ratte potatoes, aioli
8. Cookie Dough
9. Dulce de Leche
10. Spiced Cream

## Instructions

### Starter - Provoleta

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- ◇ Pre-heat the oven to 180oc. (Fan setting) Gas mark 4.
- ◇ Place the provolone into a small oven 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 & Malbec Pie

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- ◇ 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 - Cookie Dough

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- ◇ 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.