

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

# GAUCHO

AT HOME

## Your Menu

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### Empanadas

Chicken and Chorizo, Sweet potato, and Provolone

### Beef & Malbec Pie

Portobello mushroom, chimichurri butter, Ratte potatoes & aioli

### Chocolate Torte

Bitter Chocolate Cake, Dulce de Leche, Mascarpone Cream

## Box Contents

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1. Empanadas
2. Beef and Malbec Pie
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

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- ◇ 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 & 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 - Chocolate Torte

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- ◇ 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