

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

GAUCHO

AT HOME

Your Menu

Cured Salmon

Pickled beetroot & cucumber, horseradish cream, dill oil

Chicken, Chorizo, Tomato and White Bean 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. Chicken & Chorizo 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 - Chicken & Chorizo Pie

- ◇ Pre-heat the oven to 180oc. (Fan setting) Gas mark 4.
- ◇ Place the Chicken & Chorizo 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

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