

# GAUCHO

AT HOME

## Your Menu

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### Provoleta

Baked provolone, chilli honey, chimichurri rojo

### 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

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1. Provolone
2. Chilli honey
3. Chimichurri rojo
4. Sour dough
5. Chicken & Chorizo pie
6. Portobello mushrooms, chimichurri butter
7. Ratte potatoes, aioli
8. Chocolate Torte
9. Dulce de Leche
10. Mascarpone Espresso Cream
11. Chocolate Shaving

## 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 - Chicken & Chorizo Pie

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- ◇ 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

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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