

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, orange 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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### Provoleta

Baked provolone, chilli honey, chimichurri rojo

### Chicken, Chorizo, Tomato and White Bean Pie

Portobello mushroom, chimichurri butter, Ratte potatoes & aioli

### Dulce De Leche Cookie Dough

Chocolate chips, Spiced 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. 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 - 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 - 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.
- ◇ For the best experience serve in the middle of the table to share!