

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 enclosed within a thin, orange rectangular border that is open at the top and bottom.

GAUCHO

AT HOME

Your Menu

Empanadas

Beef, Chicken and Chorizo, Sweet potato, and Provolone

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. Empanadas
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 - Empanadas

- ◇ 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 - 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