

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

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

Dulce De Leche Cookie Dough

Chocolate chips, Spiced 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. Cookie Dough
9. Dulce de Leche
10. Spiced Cream

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 - Cookie Dough

- ◇ 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!