

G A U T H I E R  
*home*

Vegan Box 05/02/21

*Serves four persons*

**Classic Faux Gras Terrine**

*Allergens: N, Sy, SO<sup>2</sup>*

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**Onion & Marjoram Brioche**

Tomato Fondue

*G, Sy*

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**Golden Parsnip & Pickled Ginger**

Coriander & Sweet Corn

*Sy, SO<sup>2</sup>*

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**Cauliflower & Cumin Velouté**

Roasted Cauliflower & Sultanas

*Sy, SO<sup>2</sup>*

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**Roasted Slices Aubergine**

Confit Pepper & Paprika, Garlic Croutons

*G, Sy, SO<sup>2</sup>*

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**Spelt & Mushroom Medley**

Tarragon & Pea Cream

*G, Sy, SO<sup>2</sup>*

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**Madras Chickpea Curry**

Crispy Shallot, Almond, Dry Fruits

*G, N, SO<sup>2</sup>*

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**Calvados & Apple Compote**

*Sy, SO<sup>2</sup>*

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**Apple & Calvados Financier**

*N, Sy, G*

**ORDER NOW**

## STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable freezing or will last up to 3 days in the fridge.

## PREPARATION

### **Classic Faux Gras Terrine**

Serve with either toasted bread, cheese biscuits or on its own.

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### **Paprika Roll (2 items)**

Just warm up the roll for 3 minutes in a 180 degrees oven. Dip your roll in the chutney

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### **Golden Parsnip & Pickled Ginger (2 items)**

This is eaten like a salad at room temperature. Season all the ingredients together in a bowl with the dressing. You can add a dash of your best olive oil just before serving.

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### **Cauliflower & Cumin Velouté (2 items)**

Reheat the soup in a thick bottom pan until piping hot. Reheat the cauliflower tops in a separate pan with a teaspoon of olive oil and gently sauteed until very hot.

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### **Roasted Slices of Aubergine (3 items)**

Preheat the oven at 160 degrees. Place the aubergine slices on an oiled baking tray; top them with the confit pepper and sprinkle the croutons over. Place in oven for 12 minutes. Serve very hot.

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### **Spelt & Mushroom Medley (2 items)**

Reheat the pea cream in a thick bottomed pan until piping hot. Reheat the spelt and mushroom mix gently in a separate pan until very hot. You can add a spoon of olive oil so it doesn't stick. Pour the pea cream in a soup plate and add the spelt mix.

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### **Madras Chickpea Curry (3 items)**

Reheat the contents of the bag in a thick bottomed pan until piping hot. Serve on a plate topped with the crispy shallots, dry almond and dry fruits.

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### **Calvados & Apple Compote (2 items)**

Reheat the apple compote and serve in tea cup or soup bowl alongside the apple financier. Sprinkle the crisps over the compote and serve.

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### **Apple & Calvados Financier (1 item)**

You can reheat the financier if you wish in a preheated oven at 160 degrees for 4 minutes, or simply serve them at room temperature.