

STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable for freezing or will last up to three days in the fridge. If cooking from frozen, defrost fully and follow the same instructions.

PREPARATION

Pan Bagna Tropezien

(Oven required, serve hot)

Preheat your oven to 170°C. Cut the Pan Bagna horizontally in half and place in the preheated oven for 4 minutes. Spread the cherry tomato pesto on each side. Spoon the Faux Tuna over one half of the bread and cover with the other half. Enjoy.

Panisse

(Oven required, serve hot)

Place the Panisse in an oven on a baking tray lined with greaseproof baking paper. Bake for 4 minutes at 170°C. Enjoy with the aioli on the side.

Pissaladière Tart

(Oven required, serve hot)

Place the Tart on a baking tray lined with greaseproof baking paper. Bake for 6 minutes at 170°C. Cut into individual serving portions and enjoy.

Soupe au Pistou

(Stove required, serve hot)

Empty the soup into a thick-bottomed saucepan. Bring to a simmer and divide the soup between individual serving bowls. Add the pistou on top and serve immediately.

Bouillabaisse

(Stove required, serve hot)

Empty the bouillabaisse in a large thick-bottomed saucepan. Add the garnish and bring to the boil. Divide between serving bowls and serve.

Ratatouille

(Oven and Stove required, serve hot)

Place the stuffed courgettes on a baking tray lined with greaseproof baking paper. Bake for 8 minutes at 170°C. Meanwhile place the ratatouille in a thick-bottomed saucepan with a dash of water and bring to a simmer. Divide the ratatouille onto serving plates, cut the courgettes into individual serving portions and add them on top. Enjoy.

Tropezienne Tart

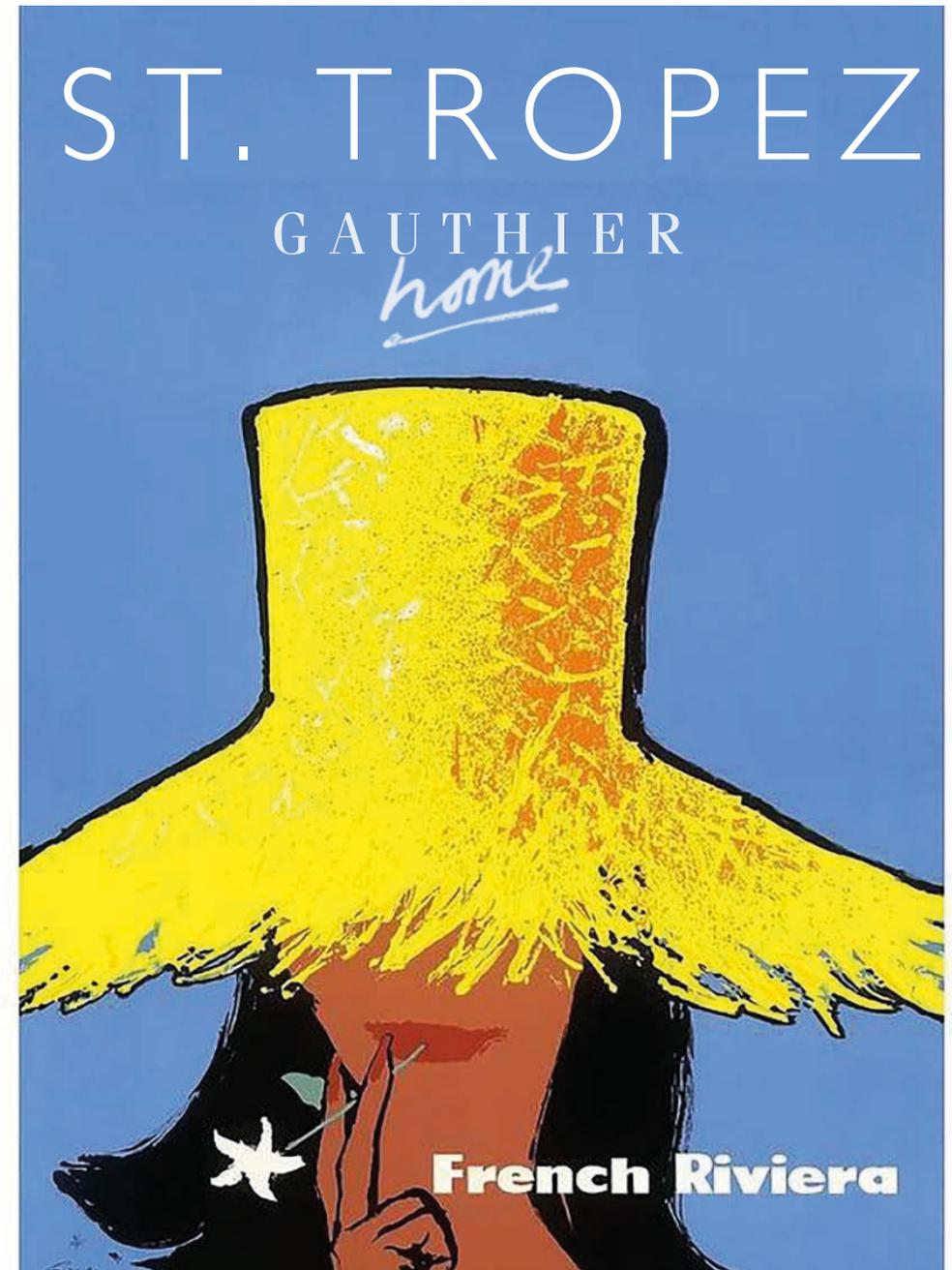
(No cooking required, serve cold)

Before the start of the meal cut the tart horizontally. Spoon the syrup over the bottom half of the tart. Cut a small hole in the piping bag and pipe the cream evenly across the bottom half of the tart. Cover with the top half and refrigerate until just before serving. Cut into individual portions and serve cold.

Iced Tropez

(No cooking required, serve ice cold)

Make sure to serve extremely chilled and ideally over ice. Divide between serving glasses and enjoy immediately as a refreshing beverage.



Hello,

Back when I was a young chef, one of my first jobs was working at the famous Hotel Byblos in Saint Tropez. I had never seen such chic and beautiful people in my life, and the constant stream of celebrities made me a little star struck, none more so than one day when I found myself preparing a tomato salad for a then not-quite-as-young-as-me but very beautiful George Michael!

My vegan box this week is a tribute to St Tropez, the bright, elegant light, the soft colours, the effortless chicness of everyone and the simple, subtle, perfect deliciousness of the food.

Bon appetit,



GAUTHIER
home

Pan Bagna Tropezien
Cherry Tomato, Basil and Faux Tuna

Allergens: G, Sy, M

*

Panisse
Chickpea Fries & Aioli

M, SO²

*

Pissaladière Tart
Onion, Olive & Thyme

G, SO²

*

Soupe au Pistou

N

*

Bouillabaisse
Swiss Chard & Seaweed, Saffron Potato

SO²

*

Ratatouille
Stuffed Courgette

N, SO²

*

Tropezienne Tart

Sy, G

*

Iced Tropez

SO²