

GAUTHIER *home*

Menu

Box delivered Friday, 13th November 2020

Classic Faux Gras Terrine

N, SO², Sy

Rosemary & Olive Focaccia,

Very Green Pesto & Confit Tomato Salsa

Sy, G, SO²

Marinated Red Peppers à la Niçoise,

Capers & Red Onions, Agro-Dolce Dressing

Sy

Wild Mushrooms Forestière

Garlic & Parsley

Balsamic Vinegar

Sy

Lightly Spiced Rich Coconut Broth

Kafir Lime, Ginger and Glass Noodles

G, N, Sy

Red Tandoori Swede

Daal, Coriander and Lime

Sy

Kind Shepherds Pie

Mirepoix & Braised Jackfruit

Creamy Golden Mash

Sy, SO²

Apricot & Rosemary Clafoutis

Rum Plant Cream

N, Sy

Dark Chocolate Truffle

N, Sy

Allergens: G: Gluten, SO²: Sulphites, N: Nuts, Se: Sesame, Sy: Soya

Hello,

After almost two months of putting together our menus, I have this week singled out a few recipes that have been the most successful.

Our delicious focaccia with its tomato salsa was always going to be a hit; however, my family recipe of marinated peppers capers, red onion and a sweet and sour dressing was a surprise. My mother would have been delighted that something which was one of her few creation would today find a new audience!

I could not resist preparing the magical coconut broth infused with galangal, lemongrass and ginger. It is a super simple dish but packed with the most amazing hot flavour one can dream for a cold autumnal evening.

The patchwork of dishes on offer this week is delicious and should be enjoyed by anyone who does or does not follow a strict Vegan diet. I hope this box brings a little bit of joy to you during this lockdown.

Times are tough for everyone, but I want to take this opportunity to thank you for having chosen this Home Box. By you supporting us, you also contribute of the well being of our entire team and secure their future.

Lots of love and please take a good care of yourself.



XXX Alexis Gauthier

 @gauthierinsoho

 @gauthiersoho

 @gauthiersoho

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.

Rosemary & Olive Focaccia

Reheat the focaccia in a pre-heated oven at 180 °C for 3 minutes, cut into squares and serve warm with the tomato salsa.

Wild Mushrooms Forestiere

Warm up in a pan until hot. Serve in a bowl with toothpick and enjoy for the aperitif.

Marinated Red Peppers à la Niçoise

This dish is eaten at room temperature. Place the red peppers in a middle of a serving dish and cover them with the garnishes and the olive oil from the bag.

Lightly Spiced Rich Coconut Broth

Reheat the broth until it reaches a gentle simmer. Divides the cold noodles into 4 soup bowls. Pour evenly the broth in the 4 bowls and eat immediately.

Red Tandoori Swede

Reheat the daal in a pan at low heat; Place the tandoried swede in a baking tray and reheat in a hot oven for 8 minutes. Divides the daal in 4 plates and top them with the sweede. Sprinkle some coriander leaves.

Kind Shepherd's Pie

Place the Nomeat at the bottom of a pie dish; pipe out the mash potatoes over it and cook in an oven for 25 minutes at 180 degrees.

Apricot & Rosemary Clafoutis

Reheat the clafoutis in a preheated oven at 160 degrees for 8 minutes. Serve the Rum plant based cream (very cold) alongside.

Dark Chocolate Truffle

Just enjoy the dark 70% Chocolate