

G A U T H I E R  
*home*

Vegan Box 'Classic' 26/02/21  
*Serves four persons*

**Classic Faux Gras Terrine**

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

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**Herb & Onion Brioche**  
**Onion & Pomegranate Marmalade**

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

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**Aubergines Tomato**

Aubergines Fondantes, Cold Tomato Fondue

*Sy*

\*

**Lightly Spiced Rich Coconut Broth**

Kafir Lime, Ginger and Thai Glass Noodles

*N, Sy*

\*

**Lentils & Coriander**

Lemongrass & Green Sauce

*Sy*

\*

**Red Tandoori Golden Turnips**

Sweet & Sour Radish, Coriander and Lime

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

\*

**Dark Chocolate Mousse**

70% Cacao

*N*

\*

**Citrus Fruit Madeleine**

Lemon & Grapefruit

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

\*

**ORDER NOW**

*Allergens: G: Gluten, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, P: Peanuts*

## 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 3 days in the fridge.

## PREPARATION

### Herb & Onion Brioche

Reheat the brioche in a pre-heated oven at 180 °C for 3 minutes and serve warm with the onion & pomegranate marmalade.

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### Aubergines Tomato

This dish is eaten at room temperature. A slice of aubergine each topped with the tomato fondue. Add plenty of black pepper.

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### Lightly Spiced Rich Coconut Broth

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

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### Lentils & Coriander

Reheat the contents of the bag very gently until piping hot.  
Pour the green sauce over the lentils just before serving.

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### Red Tandoori Golden Turnips

Reheat the Golden Turnips in a pre heated oven at 180 °C for 20 minutes.  
Cut each turnip in half and place in the middle of a large plate, then cover with the sweet & sour radishes (best served at room temperature).

This dish should be served alongside the Lentils & Coriander dish.

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### 70% Dark Chocolate Mousse

Empty evenly the full contents of the piping bag into 4 large tea cups and sprinkle with the chocolate chips.

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### Citrus Fruit Madeleine

You can reheat the madeleines in a pre heated oven for 3 minutes at 180 °C or have them at room temperature.

