

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, SO²

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Herb & Onion Brioche
Onion & Pomegranate Marmalade

G, Sy, SO²

*

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, SO²

*

Dark Chocolate Mousse

70% Cacao

N

*

Citrus Fruit Madeleine

Lemon & Grapefruit

G, Sy, SO²

*

ORDER NOW

Allergens: G: Gluten, SO²: 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.

