

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

Guacamole (No cooking required, serve cold)

Place all the pots in separate small bowls in the middle of the table and enjoy each dip with the tortilla chips to share.

Cauliflower (Oven and Stove required, serve warm)

Preheat your oven to 170°C and empty the contents of the main bag onto a baking tray lined with greaseproof baking paper. Place into the oven for 10 minutes. During this time take the nacho cheese and very gently warm through in a small saucepan with a dash of water. Remove the cauliflower from the oven, place delicately onto a sharing plate with dollops of the nacho cheese and the crema on the top and share at the same time as the next two courses.

Braised Kale & Chickpea Salad

(No Cooking required, serve cold)

Empty the contents of the bag in a sharing bowl and top with herb oil. Share at the same time as the cauliflower and the patatas.

Patatas Pimiento (No Cooking required, serve cold)

Place the potato & tomatillo mix onto a sharing plate. Scatter with the purple cabbage and have the Morita Pine Nut Salsa on the side. Use as much of the Dip as you are comfortable with as it is quite spicy. Share at the same time as the previous two courses.

Jackfruit Carnitas (Oven and Stove required, serve warm)

Empty the rice and black beans mix into a hot pan with a dash of vegetable oil then add a dash

of water and stir fry until piping hot on medium heat. Gently warm through the jackfruit mix in a separate saucepan. Warm up your bread for 3 minutes at 170°C in an oven. To assemble place each bread onto a serving plate and start adding the ingredients on top. First layer should be the rice & black beans followed by the jackfruit mix, then the cold guacamole, chili sauce and finally the grated vegan cheese. Eat with your hands as a soft-shell taco.

Corn Burrito Primavera (Oven and Stove required, serve warm)

Warm through the tortilla wraps for 3 minutes in a pre-heated oven at 170°C. Reheat the contents of the main bag in a small saucepan until piping hot and divide on top of each tortilla. Top with the lettuce crema, roll and enjoy with your hands.

Churros Chips (Oven required, serve warm)

Make sure to remove the chocolate sauce from the fridge and allow to reach room temperature before serving. Place the churros onto a baking tray lined with greaseproof baking paper and put into the oven for 5 minutes at 170°C. Remove from the oven and immediately roll in half of the brown sugar (You will need the rest for the next dish). Enjoy by dipping the churros in the chocolate sauce.

Sopapilla (Oven required, Blowtorch optional, serve warm)

Remove the sopapilla gently from the container and place onto a baking tray lined with greaseproof paper. Sprinkle with the remaining brown sugar. Place the tray on the highest shelf of your oven and caramelise the sugar in a pre-heated oven on a grill setting for 5 minutes or until the sugar melts and starts to turn deep brown. This can happen extremely fast so watch constantly and it can burn quickly. If you have a blowtorch at home, you can skip the entire process and melt the sugar directly the same way as you would with a Crème Brûlée. Cut into individual portions and eat immediately.

to MEXICO



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home

G A U T H I E R

home

Hello,

As a chef, I have a burning desire to create recipes which are well balanced and delicious. Recipes my kids will talk about and would request on a regular basis. I believe that if we are to turn the world into a plant-based eating planet, chefs must use their creative juice to develop recipes which are delicious, memorable and can easily replace animal based dishes.

But sometimes you come across recipes that have been refined over centuries and are 100% plant based already. As I was researching the deliciousness of South and Central American cuisine, I found the repertoire of Mexican cuisine to be filled with extraordinary vegan treasures.

From guacamole to marinated chickpeas; from patatas pimento to burrito.. Mexican cuisine bursts with many colourful traditional dishes which are colourful, textured and very well balanced.

This brings me to recommend one of my favourite vegan Mexican spot in the world. On Melrose Avenue, West Hollywood there is this amazing place called Gracias Madre which is for me the most sexy, delicious and beautifully decorated Mexican restaurant I have ever visited. So when the lockdown is over and travel is permitted , I strongly recommend a visit. Start dreaming....

A little about this box - a few of the dishes are to share: the cauliflower, the kale and the patatas are all designed to be eaten convivially.

Also many dishes are to be eaten with your hands, such as the Guacamole, the, Burrito and the churros. So feel free to put away your cutlery.

Vamos a comer!



XXX Alexis Gauthier and all the team at Gauthier Soho

MENU

GUACAMOLE AL MOLCAJETE

Pico de gallo & cucumber aguachile, chips

Allergens: G, SO²

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CAULIFLOWER

Chorizo, nacho cheese, crema

G, M, N, C, SO², Sy

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BRAISED KALE & MARINATED CHICKPEAS

Sherry vinegar, mixed herb oil

M, SO²

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PATATAS PIMENTO

Tomatillo, morita pine nut salsa, purple cabbage, pimento
N, SO², M

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JACKFRUIT CARNITAS

Black beans, brown rice, guacamole, cheddar cheese,
chile California sauce

G, N, Sy, SO²

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CORN BURRITO PRIMAVERA

Courgettes, peas, parsley, quinoa, sweetcorn, lettuce crema
G, Sy, SO², M

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CHURROS CHIPS

Cinamomo & azucar moreno

G

*

SOPAPILLA

Cheesecake

G, Sy