

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

Golden Pitta Bread

(Oven required, serve hot)

Preheat your oven to 170°C. Warm up the Pitta for 3 minutes. Cut into stripes and enjoy with the Olive Tapenade and the Taramasalata.

Taramasalata

(No cooking required, serve cold)

Enjoy with the warm pita.

Classic Courget Rosti

(Oven required, serve hot)

Pan-fry the Rosti in a shallow frying pan on medium heat with a drizzle of olive oil. Colour on both sides, cut into individual portions and serve alongside the Dip.

Grand Greek Salad

(No cooking required, serve cold)

Divide the salad between individual serving bowls. Sprinkle with the vegan feta and enjoy cold.

Stuffed Vine Leaves

(No cooking required, serve cold)

Place the stuffed Vine Leaves in a sharing bowl and drizzle with your finest olive oil. Enjoy as a sharing dish.

Moussaka *(Oven required, serve hot)*

Remove the lid from the Moussaka and sprinkle the cheese over. Place the tray in an oven for 12 minutes at 170°C. Carefully remove from the oven and divide between individual serving portions.

Greek Milk & Vanilla Custard

(No cooking required, serve at room temperature)

Allow the custard to reach room temperature. Divide between individual serving bowls and enjoy.

Spiced Walnut Cake

(Oven required, serve hot)

Warm up the Walnut Cakes for 4 minutes at 170°C and enjoy hot with tea or coffee to finish your meal.



Yassas,

I'm delighted to present our vegan box this week, gently inspired by the cuisine of Greece.

Puts Zorba The Greek on the stereo

With the heat we are experiencing in the UK at the moment, if you sit in the garden, close your eyes and put your feet in some water, you could be on a Greek Island, with the crystal clear sea lapping your toes, a glass of iced, diluted Mataxa in one hand, lemony dolmades in the other...

Being vegan works surprisingly well with Greek food, and this weather is the perfect setting.

Kalí óreksi,

Alexis 😊

GAUTHIER
home

Golden Pitta Bread

Black Olive Puree

Allergens: G

*

Taramasalata

Lemon & Seaweed

M

*

Classic Courget Rosti

Mint & Courget Dip

Sy

*

Grand Greek Salad

Roasted Red Pepper, Onion, Tomato, Olive & Cucumber

N, Sy

*

Stuffed Vine Leaves

Sultana & Mint

Sy, SO²

*

Moussaka

Marjoram / Tomato Jam / Aubergine

Sy, N, SO²

*

Greek Milk & Vanilla Custard

G

*

Spiced Walnut Cake

G, N, Sy, SO²