

G A U T H I E R
home

Vegan Box 'Marrakesh' 29/01/21

Serves four persons

Zaalouk

Smoked Aubergine Dip

Allergens: Se

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Chuchuka

Pepper, Tomato & Coriander

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Marrakech Briouats

Potato, Spinach & Cream Vegan Feta

G, Sy

*

Harirra

Chickpea, Lentils, Tomato, Risetti Pasta

G

*

Tajine

Braised Jackfruits, Apricot, Plum and Almond

N, SO²

*

Couscous

Turnip, Courgette, Carnot, Chickpea & Harissa

G, Sultanas

*

Earl Grey & Mint

Light Mousse

Sy

*

Cornes de Gazelle

Almond & Maple Syrup

N, G, Sy

*

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

Zaalouk

This delicious aubergine dip is served at room temperature with some strips of reheated gluten free sourdough bread – either in a toaster or in the oven for 4 minutes at 180 degrees.

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Chuchuka

Reheat the contents of the bag in a thick bottomed pan until piping hot. Serve alongside the stripes of wholemeal bread.

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Marrakech Briouats

Pan fry the triangle shaped briouats in an oiled frying pan- 3 minutes on each side until golden & crisp.

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Harirra

Reheat all the ingredients together in a large pan until piping hot. Serve in large soup bowl.

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Tajine

Place all the tajine ingredients in pan and slowly reheat. Make sure that you cover the tajine with a lid whilst reheating. This will help retain the moisture in the ingredients.

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Couscous

Reheat all the ingredients together in a pan until piping hot. Transfer the bag of couscous into a dish and cover with cling film. Reheat the couscous in microwave for 2 minutes.

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Earl Grey & Mint

Pipe out the contents of the bag into a dome shape in a large tea cup. Serve cold.

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Cornes de Gazelle

Serve alongside the Earl Grey & Mint Mousse