

# NIÇOISE STYLE SALAD

*with Seared Rare Tuna*

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AT HOME



J. T. J.

Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

- Lift the tuna and eggs aside and transfer the salad ingredients to a bowl
- Shake the dressing vigorously and pour over
- Toss together gently using two spoons and arrange on a salad plate
- Place the eggs and tuna attractively on top
- Finish with a sprinkle of sea salt and a grind of black pepper

## SALAD

Fish, Eggs, Celery

## DRESSING

Sulphur Dioxide

# CHEDDAR CHEESE SOUFFLÉ

*put simply, a 21 classic.*

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- Remove the soufflé from the fridge 30 minutes before you intend to cook
- Pre-heat the oven to 200°C (fan) / 220°C (no fan) / Gas Mark 7
- Remove the cling film from the soufflé and either pour the cream over, in the foil container provided or: transfer the soufflé to an oven proof dish of similar dimensions
- Scatter with the grated cheese and place in the pre-heated oven for 15 – 16 minutes until golden and fully risen
- Remove from the oven carefully and serve immediately

## ALLERGENS

Gluten, eggs, milk, mustard

21 HOSPITALITY GROUP

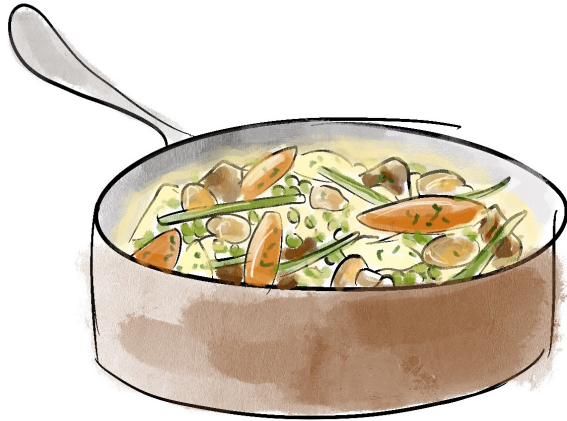


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# CASSEROLE OF NORTHUMBRIAN LAMB

*Spring Vegetables and Jersey Potatoes*

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## ALLERGENS

Gluten, Milk, Soya

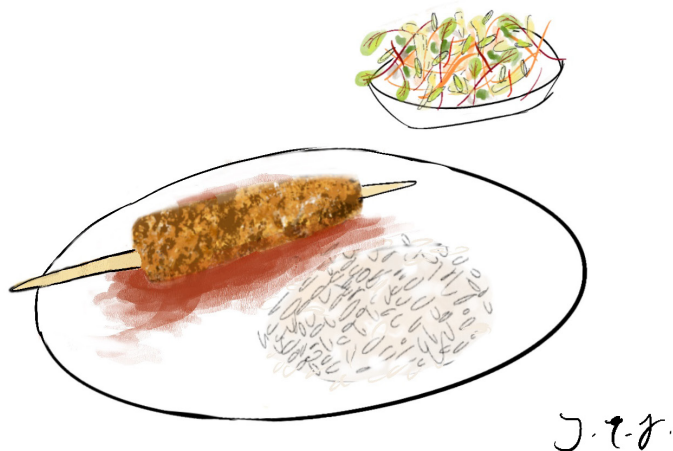
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- Bring a pan of water to a boil and add the vacuum pouch of braised lamb
- Immediately turn off the heat and cover with a lid – Leave for 15 minutes
- Place the vegetables and potatoes into a shallow saucepan with 2 tablespoons of water and a generous knob of butter
- Add a pinch of salt, cover with a lid and bring to a boil
- Boil vigorously for 2 minutes, remove the lid and continue cooking to reduce the liquid and coat the vegetables with a buttery emulsion
- Remove the lamb from the vacuum pouch and place in a warm deep plate
- Scatter the glazed vegetables and potatoes on top

# PRAWN SATAY

Coconut Rice and Asian Slaw

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AT HOME



## PRAWN SKEWER

Crustacean, gluten, sulphur dioxide

## DRESSING

Gluten, soya, sulphur dioxide

## SAUCE

Crustacean, nuts, peanuts, gluten, soya

## PEANUTS

Peanuts

## COCONUT RICE

Nuts

## SLAW

No allergen

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- Heat a large non-stick frying pan over a medium heat
- Add ½ tablespoon of oil and ½ tbs butter and place in the prawn skewer; coated side down.
- Cook gently for 3 minutes or so until the crust is golden and crisp (be careful not to use too much heat or the crust could colour too quickly without crisping)
- Carefully turn over and cook on the second side for a further 3 minutes – remove from the pan and set aside to keep warm
- Heat the rice in the microwave for 30 seconds on full power (800w)
- Heat the sauce in a small saucepan
- Place the slaw into a salad bowl and pour the dressing over
- Spoon the rice onto a warm plate with the prawn satay alongside
- Pour the hot sauce around and scatter the peanuts
- Serve the slaw in a side bowl or plate

# PROVENÇAL STUFFED VEGETABLES

*San Marzano Tomato Sauce (V)*

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## ALLERGENS

Gluten, nuts, celery, milk

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- Pre-heat the oven to 180°C (fan) / 200°C (no fan) / Gas Mark 6
- Brush an oven-proof (just large enough to accept the tomato and pepper) with olive oil
- Pour in the tomato, pepper and shallot liquor
- Place the stuffed tomato and pepper on top and cover with foil
- Bake in the preheated oven for 20 minutes until tender
- Place the stuffed artichoke and aubergine into the oven for 15 minutes
- Remove from the oven and arrange the vegetables carefully on a warm plate
- Check the seasoning of the braising liquor and adjust if necessary before spooning around the vegetables
- Drizzle with a little best quality olive oil

# CUSTARD TART



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- Remove the tart fridge 30 minutes before serving

## ALLERGENS

Gluten, eggs, milk

# WARM CHOCOLATE FONDANT



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- Pre-heat the oven to: 180°C (fan) / 200°C (no fan) / Gas 6
- Take the chocolate fondant from the fridge and place directly into the pre-heated oven for 8 minutes
- Remove, spoon the cream on top and serve immediately

## CHOCOLATE FONDANT

Eggs, soya, gluten, milk

## WHIPPED CREAM

Milk