

# Estelle

## WEEKENDS IN LOCKDOWN WITH ETA

**Friday 11th & Saturday 12th September**

Weekends in lockdown don't need to be boring!  
Just because you can't come and dine in with us, doesn't mean you can't still enjoy a restaurant quality meal and have a bit of fun in doing so.  
We have come up with a special menu that we have part prepared ready for you to finish off at home.

Happy cooking!

Scott Pickett

### MENU

***King salmon, hand rolled macaroni, asparagus & peas***

***Grass fed eye fillet, shiitake mushroom & creamed kale***

***Mandarin & olive oil cake, citrus mascarpone***

#### Equipment required:

#### Items in your package:

Stove Oven Microwave Saucepans Frying pans Colander Tongs	Pastry brush Oven proof baking tray Baking paper Serving bowls and plates Wooden Spoons	2 x cardboard containers and 1 x shallow foil for entrée  2 x rectangular deep foil containers plus a medium round plastic container with all main ingredients (yellow dots)	1 x deep foil plus 1 x cardboard clam with all dessert ingredients  IF YOU ORDERED SIDES: 1 x deep foil with 2 x small round plastic containers for potatoes (black dots)  1 x cardboard clam plus 1 x medium round plastic and 2 x small round plastic container for asparagus (green dots)
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Share your meal with us at



@estellebistro



@estellenorthcote

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## **Instructions:**

Place all items into the fridge.

Remove the beef, asparagus and dessert cakes from the fridge 30 minutes before you begin cooking.

## **Entrée: King salmon, hand rolled macaroni, asparagus & peas**

1. Bring to the boil a small saucepan of salted water
2. Put the asparagus sauce into a medium pan over medium heat
3. Once the sauce is warmed through, add the peas and asparagus to the sauce
4. Once the water is boiling, add the macaroni and cook for 3 minutes
5. When the macaroni has one minute left, add the salmon and herbs to the asparagus sauce and warm gently, then add the butter. Do not boil the sauce as it may sauce the salmon to overcook.
6. Strain the pasta through a colander, add pasta to the sauce
7. Add the rocket to the pan and toss to combine, then remove from the heat
8. Plate up and drizzle with olive oil to finish
9. Pre-heat your oven to 170 degrees

## **Main: Grass fed eye fillet, shiitake mushroom & creamed kale**

1. Place both beef fillets on to a lined oven proof tray
2. Place the onions, caramelised side down, on the tray next to the beef
3. Put beef in the oven for 15-18 minutes. The beef is already cooked, so you just want to heat it through. If you like your beef more than medium, leave it in for a little longer until desired cooking.
4. Meanwhile, place sauce in a small saucepan over a medium heat and bring to the boil
5. Put the kale in a separate small saucepan and gently warm over a medium heat (both sauce and kale can be heated in microwave if preferred – ensure they are in microwave safe containers)
6. Once the beef is done and the sauce and kale are warmed through, spoon the kale on to your serving plates
7. Place the beef and onion on top off the kale
8. Finish by spooning the hot sauce over the beef

***If you ordered the sides, follow the below instructions whilst cooking the main:***

## ***Side: Potatoes, truffle & chive butter***

1. *Bring a large saucepan of salted water to the boil over a high heat*
2. *When the beef has 5 minutes remaining, add the potatoes to the boiling water*
3. *Cook the potatoes for 4 minutes then strain through a colander*
4. *Return the potatoes to the warm pan and add the truffle and chive butter, stir through, add a little salt and pepper*
5. *Place potatoes in serving bowl*

## ***Side: Asparagus, egg & tarragon***

1. *Lay the asparagus on a serving plate*
2. *Mix the herbs through the egg vinaigrette and spoon over the asparagus*
3. *Top with the croutons and crispy salt bush*

## **Dessert: Mandarin & olive oil cake, citrus mascarpone**

1. Warm the lemon verbena syrup in the microwave in 20 second intervals until warmed through
2. Brush some of the syrup over the cakes
3. Place the cakes on to serving plates and spoon mascarpone onto the plate
4. Top the cakes with the candied zest, a little more syrup and the toasted almonds