

Estelle

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PROVIDOOR

Having celebrated our 10th birthday in April 2021, Estelle in Northcote is Scott Pickett's flagship restaurant, which has become a neighbourhood favourite, "a place for mates & family". We are thrilled to be able to bring you our Estelle classics to eat in the comfort of your own home. Some of our dishes are ready to just reheat & finish, whilst with others, we'll give you the instructions and you can be the chef with our carefully prepared ingredients.

CURED HIRAMASA KINGFISH, PICKLED GREEN TOMATOES, BONITO CREAM, PONZU DRESSING, FURIKAKE

HEIRLOOM TOMATOES, SMOKED GOAT'S CURD, STRAWBERRIES, DRESSING

ROASTED LAMB RUMP, PEA, RHUBARB, LAMB JUS

SCOTT'S RATATOUILLE, SALSA VERDE, SUNFLOWER

ALMOND FINANCIER, SWEET PRESERVED CHERRIES & COULIS - TO SHARE

ESTELLE MIX THREE COURSE MENU



SERVES—2 PEOPLE



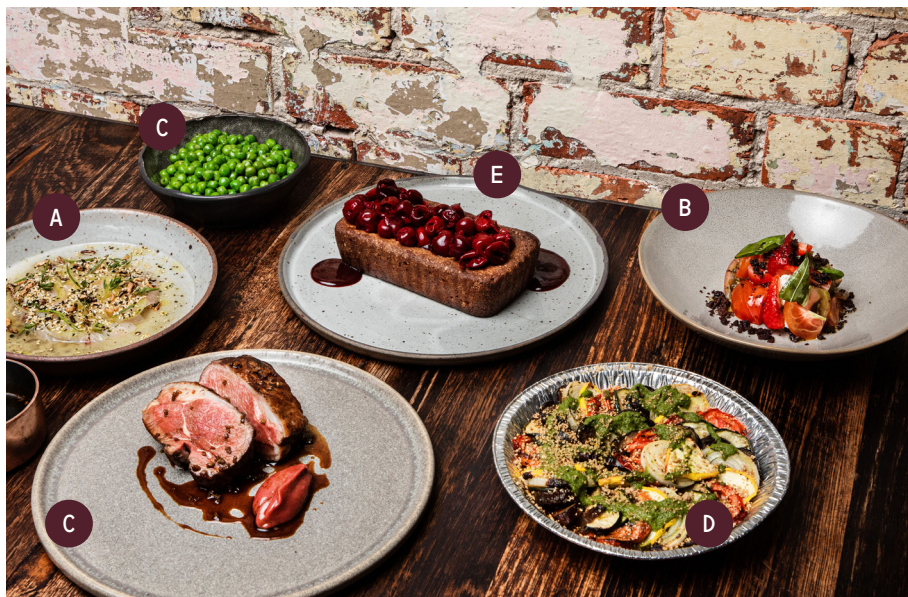
STARTERS, MAIN & SIDE:
30-40 MINUTES

DESSERT: 15 MINUTES



BEFORE YOU START

Read through the instructions in full & collect required equipment. Preheat your oven to 180°C & remove all ingredients from the fridge.



DISHES & DIETARY NOTES

GF-GLUTEN FREE V-VEGETARIAN CS-CONTAINS SESAME DF-DAIRY FREE VG-VEGAN
CP-CONTAINS PORK NF-NUT FREE CSF-CONTAINS SEAFOOD FF-FRUCTOSE FREE
CN-CONTAINS NUTS

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|---|---|
| A CURED HIRAMASA KINGFISH, PICKLED GREEN TOMATOES, BONITO CREAM, PONZU DRESSING, FURIKAKE - GF/NF/CSF/CS/CD | C ROASTED LAMB RUMP, PEA, RHUBARB, LAMB JUS - GF/DF/NF/CA |
| B HEIRLOOM TOMATOES, SMOKED GOAT'S CURD, STRAWBERRIES, DRESSING - V/VEG/DF/NF/CD | D SCOTT'S RATATOUILLE, SALSA VERDE, SUNFLOWER - VEG/V/NF/CA |
| | E ALMOND FINANCIER, SWEET PRESERVED CHERRIES & COULIS - TO SHARE - GF/V |

INSTRUCTIONS: STARTERS

BEFORE YOU BEGIN, PLEASE READ THROUGH THE INSTRUCTIONS IN FULL

WHILE ESTELLE WILL ENDEAVOUR TO ACCOMMODATE REQUESTS FOR MEALS FOR GUESTS WHO HAVE FOOD ALLERGIES OR INTOLERANCES; WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

CURED HIRAMASA KINGFISH, PICKLED GREEN TOMATOES, BONITO CREAM, PONZU DRESSING, FURIKAKE

Components – 1 bag kingfish, 1 container furikake, 1 container green tomatoes, 1 container dressing, 1 container bonito cream

1. Cut open the bags of kingfish & arrange the kingfish on your serving plate
2. With a teaspoon, dollop the bonito cream over the kingfish
3. Arrange the tomatoes on top & dress with the ponzu dressing
4. To finish sprinkle with furikake & enjoy

HEIRLOOM TOMATOES, SMOKED GOAT'S CURD, STRAWBERRIES, DRESSING

Components – 1 bag sliced heirloom tomatoes, 1 container goats curd, 1 container strawberries, 1 container dressing

1. Cut open the bag of tomatoes & open all containers
2. On your serving plate spoon the goats curd on & spread around the plate
3. In a small mixing bowl, place the tomatoes & strawberries in, add dressing and season with salt & a little pepper if desired
4. Arrange the tomatoes & strawberries on top of the goat's curd & dress with the remaining dressing

INSTRUCTIONS: MAINS

ROASTED LAMB RUMP, PEA, RHUBARB, LAMB JUS

Components – 1 bag lamb rump, 1 container peas, 1 container herb butter, 1 container rhubarb puree, 1 container lamb jus

1. Remove all ingredients from the fridge 1 hour before cooking
2. Preheat the oven at 180°C
3. Fill a medium size pot with water & bring to the boil
4. Once boiled turn the heat off & place the bag of lamb inside
5. Place a lid on the pot & allow to warm through for 15 minutes
6. While lamb is warming line an oven tray with baking paper
7. Once lamb has warmed through, place on the lined tray & put in the preheated oven for 10-15 minutes to finish, once cooked take out of oven & allow to rest
8. The lamb will be cooked to medium; you can leave it longer in the oven if you prefer it more well done
9. While the lamb is in the oven, bring the pot of water back to the boil
10. Add a pinch of salt & blanch the peas for 2 to 3 minutes.
11. While the peas are cooking, place the herb butter in a small saucepan, put on a low heat on the stove and melt gently
12. Once peas are cooked strain them through a colander, add them to the butter, gently mix and keep warm
13. Heat the jus & rhubarb puree in the microwave in 15 second intervals, or in a saucepan separately on low heat, until hot
14. Carve the lamb rump and plate alongside the rhubarb puree, peas & lamb jus

SCOTT'S RATATOUILLE, SALSA VERDE, SUNFLOWER

Components – 1 foil container ratatouille, 1 container salsa verde, 1 container sunflower powder

1. Open the sous vide bag & place the ratatouille in the preheated oven
2. Warm through for 10-15 minutes until hot
3. Take the lid off the salsa verde, spoon over the vegetables & give a gentle mix
4. Place Ratatouille in your serving dish & top with sunflower powder

INSTRUCTIONS: DESSERT

ALMOND FINANCIER, SWEET PRESERVED

CHERRIES & COULIS - TO SHARE

Components – 1 foil container of financier to share, 1 container sweet cherries, 1 container of coulis

1. Turn your oven down to 160°C
2. Remove the lid on the foil container and warm the financier through in the oven for about 10 - 15 minutes
3. Should you wish to warm the cherries & coulis do so in the microwave or a small saucepan
4. Top the warmed financier with the sweet cherries & pour over the coulis







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& UNBOXING VIDEOS

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