

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

ROASTED LAMB RUMP, PEA, RHUBARB, LAMB JUS

ALMOND FINANCIER, SWEET PRESERVED CHERRIES & COULIS

ESTELLE SET 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

- A CURED HIRAMASA KINGFISH, PICKLED GREEN TOMATOES, BONITO CREAM, PONZU DRESSING, FURIKAKE - GF/NF/CSF/CS/CD
- B ROASTED LAMB RUMP, PEA, RHUBARB, LAMB JUS - GF/DF/NF/CA
- C ALMOND FINANCIER, SWEET PRESERVED CHERRIES & COULIS - 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 – 2 bags 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

INSTRUCTIONS: MAIN

ROASTED LAMB RUMP, PEA, RHUBARB, LAMB JUS

Components – 2 bags lamb rump, 1 container peas, 1 container herbed 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 bags 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

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







BE PART OF OUR FOOD-LOVING COMMUNITY! WE LOVE
SEEING YOUR PLATING SKILLS, BEAUTIFUL TABLE PICS
& UNBOXING VIDEOS

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