

BRUNCH BOX

by **RIDING HOUSE** at HOME

PREPARING YOUR MANGO TEA BELLINIS

1. Pour a splash of your *MANGO TEA SYRUP* into flutes.
2. Top with prosecco, stir gently and serve.

PREPARING YOUR SMASHED AVOCADO SOURDOUGH

1. Smother the *SMASHED AVOCADO MIX* over slices of toasted sourdough.
2. Sprinkle over *HAZELNUT DUKKAH* and plate up.
3. This is great served with smoked salmon and a poached egg.

PREPARING YOUR CAJUN PEPPER STEW

4. Bring a pan filled with plenty of water to a simmer.
5. Lower the *CAJUN PEPPER STEW*, still in its pouch, into the hot water for 10 minutes.
6. Meanwhile, cut half of the avocado into thin slices, lengthways.
7. When 10 minutes is up, carefully remove the pouch and empty the contents into a serving dish. Garnish by fanning the avocado slices over the stew, then top with the *CHRISTOPHINE & OKRA*.
8. This is great served with a fried egg and some toast.

PREPARING YOUR CARIBBEAN PANCAKES

1. Heat your smallest frying pan to a medium heat, then add a little butter to lubricate the pan.
2. Transfer some *PANCAKE BATTER* to the pan, making sure it's at least 1cm thick, then cook for 3-5 minutes until bubble show on top, then flip and cook for a further 5 minutes.
3. Keep warm in a low oven whilst you cook the rest of your pancakes.
4. Serve by sandwiching some of the *COCONUT CREAM* between the pancakes, then garnish with the remainder, sprinkle over the *MARSHMALLOWS & COCONUT*, and drizzle over the *BANANA MAPLE*.

ALLERGENS:

