

STEAK DINNER

by **RIDING HOUSE** at HOME

PREPARING YOUR MASA KO MARTINIS:

1. Empty your *MASA KO MARTINIS* into a cocktail shaker or large jar. Add lots of ice, shake well and strain into well chilled martini glasses or other small glasses.
2. Spray some *ROSE MIST* over to top of the glass and serve.

PREPARING YOUR ARTICHOKE DIP:

1. Pre-heat your oven to 170C.
2. Empty the *ARTICHOKE DIP* pouch into the foil dish provided, or a similarly sized oven-proof dish.
3. Place this on a baking tray and stick it in the oven for 5 minutes.
4. Remove the dip and turn the heat up to 200C.
5. Sprinkle over the *GRATED CHEESE* and put back in the oven to bake for a further 8 minutes, until the cheese has melted. Warm the *FLATBREAD* in the oven at the same time.

PREPARING YOUR TRUFFLED MAC & CHEESE:

1. Pre-heat your grill and bring a pan filled with plenty of water to a simmer.
2. Lower the *TRUFFLED MAC & CHEESE*, still in its pouch, into the hot water.
3. After 12 minutes, carefully remove the pouch and empty the contents into a small oven-proof dish. Sprinkle over the *GRATED CHEESE & BREADCRUMBS* and grill until golden. Keep the pan of hot water aside for your main course.
4. Garnish with the *SHALLOT RINGS & CAPERS* before serving.

PREPARING YOUR STEAK DINNER:

1. Remove your *PIMENTO COTE DE BOEUF* from its pouch and let it come to room temperature for 30 minutes before cooking. Pre-heat your oven to 180C, with a baking tray inside, and put a frying pan over a high heat on your stove.
2. Sear your steak in the hot pan for 3 mins on each side.
3. Place your steak on the hot baking tray in the oven for around 10 mins for medium-rare.
4. Meanwhile, bring your saucepan of water back to a gentle boil.
5. After 10 minutes, take the steak out of the oven and check it is cooked to your liking. Let it rest on the tray, under a tent of foil on your worktop, whilst you finish everything else off.
6. Empty the *CRISPY NEW POTATOES* into another baking dish, then place these in the oven too. Set a timer for 8 minutes.
7. When this timer goes off, lower the *KALE & CHILLI* and *CREAMED CORN* pouches into the simmering water, then set another timer for 8 minutes.
8. When this final timer goes off, take the pan off the heat and carefully remove the pouches from the water, then remove the *CRISPY NEW POTATOES* from the oven.
9. Garnish the *CRISPY NEW POTATOES* with the *MUSTARD SAUCE* and *CHILLI & GARLIC*.
10. Carve your steak and serve up your feast, drizzling any remaining juices on top.

PREPARING YOUR DESSERT:

1. Pre-heat your oven to 180C.
2. Place the puddings on a baking tray and bake for 5-10 minutes to reheat.
3. Meanwhile, empty the *CARAMEL SAUCE* into a small saucepan and gently warm through.
4. Plate up your puddings, pour over the sauce, and serve.



ALLERGENS: