

VEGGIE 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 VEGGIE DINNER:

1. Preheat your oven to 180C.
2. Remove the *TRUFFLED PORTOBELLO WELLINGTONS* from their packaging and place them on a baking tray and into the oven. Set a timer for 6 minutes. Keep an eye on it to make sure the pastry doesn't burn.
3. Meanwhile, bring a saucepan of water back to a gentle simmer.
4. When the timer goes off, empty your *CRISPY NEW POTATOES* on to another baking tray and set another timer for 6 minutes..
5. When the timer goes off again, lower the *PORCINI SAUCE* and *KALE & CHILLI*, still sealed in their pouches, into the simmering water. Set a timer for 6 more minutes.
6. When this final timer goes, take the saucepan off the heat and remove the pouches.
7. Garnish the *CRISPY NEW POTATOES* with the *MUSTARD SAUCE* and *CHILLI & GARLIC*.
8. Cut open the *PORCINI SAUCE* and spread this neatly in a circle over the base of two warmed serving plates.
9. Remove the *TRUFFLED PORTOBELLO WELLINGTONS* from the oven and place in the centre of the sauce. Serve alongside the *CRISPY NEW POTATOES* and *KALE & CHILLI* side dishes.

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: