

WEEKENDER BOX

by **RIDING HOUSE** at HOME

SMOKED CAJUN PEPPER STEW

1. Bring a pan filled with plenty of water to a simmer.
2. Lower the *CAJUN PEPPER STEW*, still in its pouch, into the hot water for 10 minutes.
3. Meanwhile, cut half of the avocado into thin slices, lengthways.
4. 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*.

BBQ JERK BEANS

1. Bring a pan filled with plenty of water to a simmer.
2. Lower the *BBQ JERK BEANS*, still in their pouch, into the hot water for 8 minutes.
3. Serve with bacon on buttered toast, or alternatively alongside your steak.

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 with some of the *COCONUT CREAM & MARSHMALLOWS*, topping with the rest, then drizzle over the *BANANA MAPLE*.

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 in the oven for 5 minutes, then remove and turn the heat up to 200C.
4. Sprinkle over the *GRATED CHEESE* and put back in the oven to bake for a further 8 minutes, until the cheese has melted. Pop the flatbread in too to warm it up.

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.
4. Garnish with the *SHALLOT RINGS & CAPERS* before serving.

JERK CHICKEN BURGERS

1. Pre-heat your oven to 180C.
2. Place your *JERK CHICKEN* on a baking tray and place in the hot oven for 30-40 minutes.
3. When the chicken is almost cooked through, place a slice of *SMOKED APPLEWOOD CHEDDAR* on top of each piece to melt. Assemble your burger with the *SRIRACHA SLAW*.

COTE DE BOEUF

1. Remove your steak 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. Season your steak and sear in the hot pan for 3 mins on each side.
3. Place your steak on the hot baking tray in the oven for around 12 mins for medium-rare, then rest for at least 10 minutes before serving.
4. Please adjust oven timings to suit personal taste and depending on the power of your oven.

CRISPY NEW POTATOES

1. Pre-heat your oven to 180C. Bake the *CRISPY NEW POTATOES*, on a baking tray, for 10 minutes.
2. Drizzle over the *MUSTARD SAUCE* and sprinkle over the *CHILLI & GARLIC*.

GINGER PUDDING

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

ALLERGENS:

