



MPD LADIES SINGLE PACK COOKING INSTRUCTIONS

STARTERS

CURED ORA KING SALMON, PICKLES, CHARGRILLED BREAD

- Pre heat the oven to 190°C
- Place chargrilled bread into oven to warm through.
- 10 minutes before serving, remove the salmon from the fridge to come up to room temperature
- Assemble salmon and garnishes as desired on a plate.
- Serve with warmed chargrilled bread.

MAINS

EYE FILLET

- For our chefs tips and tricks on how to cook the perfect steak, scan the QR code below and head to our YouTube page.

SIDES

BRAISED PEAS, CARAMELISED ONIONS, BACON

- Place a large pot of water on the stove and bring to a simmer, turn heat to low.
- Place vacuum packed Pea mixture into the pot of water, and heat through for 5 minutes.
- Remove from the bag, place onto a serving plate.

TRUFFLE MASH

- Place a large pot of water on the stove and bring to a simmer, turn heat to low.
- Place vacuum packed Truffle Mash into the pot of water, and heat through for 20 minutes.
- Remove the Mash from the bag and place into 2 serving bowls.

DESSERT

DECONSTRUCTED LEMON TART

- Ready to eat.

COCKTAILS

APPLE & ELDERFLOWER MARTINI

- Pour contents of the bag into a cocktail shaker of some kind.
- Add ice and shake for approx. 30 seconds.
- Pour into your choice of glassware.

COSMOPOLITAN

- Pour contents of the bag into a cocktail shaker of some kind.
- Add ice and shake for approx. 30 seconds.
- Pour into your choice of glassware.