
Cooking Instructions

Smoked salmon

Heat up oil in a frying pan to approx. 175C to 180C max. Shallow fry the Rösti in the oil for approx. 3-4min each side. When golden and crispy, remove from oil and place on kitchen paper to remove any excess oil.

Arrange the slices of salmon on a plate along with the hot potato Rösti and garnish with some horseradish cream.

Contains: Fish, milk, eggs (traces), soya (traces)

Slow Roasted Creedy Carver Free Range Duck

Pre-heat your oven to 240C. Place the duck on a baking tray in the middle shelf of the oven and roast for approx. 20min until crispy. Depending on your oven it may take 5-8min longer.

Bring some salted water to boil, place the dumplings into, switch off the heat and let it sit on side for 10min.

In the meantime, in two separate saucepans warm the red cabbage and the sauce to the desired temperature.

Once everything is ready, enjoy carving the duck and place it onto the plate. Garnish with the potato dumplings and the red cabbage. Finish with the spiced orange jus.

Contains: Nuts (almonds) (traces), milk, celery, mustard, sulphur dioxide

Warm apple strudel

Pre-heat your oven to 175C. Place the strudel in the oven for 5-7min.

In the meantime, warm up the vanilla sauce (it is important that you do not let it boil or the ingredients in the sauce will split)

Dust the strudel with icing sugar and serve with the warm vanilla sauce...Guten Appetit!

Contains: Peanuts (traces), nuts (almond) (traces), sesame seeds (traces), eggs, soya (traces), milk, sulphur dioxide (traces), gluten (wheat)

