



# BLUEBIRD AT HOME

METHOD GUIDE



## SNACKS

### METHOD

#### **Bread and butter:**

*Allergens; gluten (wheat), milk*

- Cook the sourdough for 10 minutes at 180°C, serve with the butter

#### **Bluebird dips and grated vegetable salads and crisp bread**

*Allergens; gluten (wheat) egg, sulphites, mustard, sesame*

- Serve the dips and grated salads with the crisp bread as a pre-dinner snack

MAIN COURSE

METHOD

**Celeriac, mushroom and pine nut Wellington**

*Allergens; gluten (wheat), nuts (pine nuts), milk, sulphites*

Set oven to 180°c

- Brush the Wellington with the egg mixture, sprinkle with a little sea salt
- Cook in oven for 20 -25 minutes, let rest for 5 minutes

SIDES

METHOD

**Truffle potato** *Allergens; milk*

- Crisp the potato cake in a pan on medium heat with a little oil
- Transfer to oven and heat for 20 -30 minutes

**Caramelized onion purée:** *Allergens; sulphites*

- Bring a pot of water to 80-90°C
- Place the bag with onion purée in the water and heat for 10- 15 minutes

**Purple sprouting broccoli:** *Allergens; sulphites, mustard*

- Dress the broccoli with the oil
- Char in a hot pan, season with sea salt and black pepper
- Finish with the chardonnay vinaigrette

**Truffle cream:** *Allergens; egg, truffle, sulphites*

- Serve with the sausage roll

DESSERT

METHOD

**Yorkshire rhubarb crumble**

*Allergens; gluten (wheat), nuts (almond), milk, egg (custard)*

Set oven to 180°C

- Place the raw rhubarb and sugar mix in a earthenware dish
  - Sprinkle the crumble mixture evenly on top
- Bake in the oven for 20-30 minutes or until the topping is nice and golden in colour
  - Serve with the custard
- If you want to serve the crumble with a warm custard; place the bag of custard in a pan with warm water 70°C-80°C for 5 minutes.

Enjoy!