



BLUEBIRD AT HOME

METHOD GUIDE

STARTER

METHOD

Bread and butter:

Allergens; gluten (wheat), milk

- Set oven to 180°C
- Cook bread for 10 minutes
- Serve with butter

Cured Loch Duart salmon:

Allergens; fish, sulphites, milk

- Mix the fennel, cucumber and dill with the pickle liquid, salt and pepper
 - Arrange the sliced salmon on the plates
 - Place a spoon of the horseradish cream on each plate
 - Drain off the pickle liquid from the salad
- Place a pile of the salad on the plate next to the salmon



MAIN COURSE

METHOD

Bluebird burger:

Allergens; egg, mustard, sulphites, gluten, dairy

- Heat a frying pan to medium-high, add some cooking oil
 - Season the beef patties with salt and pepper
 - Cook the patties in the pan until nicely caramelized
- Transfer to a tray and cook in 180C oven for 10 minutes, after 5 minutes add the cheese on top of the patty cook well-done
 - Cut the buns in half
- Toast the buns (cut side down) in the same pan you cooked the beef patty in, until nice and golden
 - Assemble the burgers with the sauce, tomato, lettuce and bun



SIDE

METHOD

Potato wedges:

Allergens; milk, mustard, egg, sulphites

- Dress the potato wedges with the oil and place on a tray in the oven
 - Cook until golden
 - Season with Maldon sea salt
- Drizzle with the truffle and parmesan cream

DESSERT

METHOD

Yorkshire rhubarb crumble:

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

- 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 70C-80C for 5 minutes.