



BLUEBIRD AT HOME

FATHERS DAY METHOD GUIDE



ARTISAN BREAD | CULTURED BUTTER

METHOD

Bread and butter:

Allergens; gluten (wheat), milk

- Place the bread for 10 minutes at 180°C, serve with the butter



MAIN COUSE

METHOD

Beef Wellington | summer cep duxelles | buttery puff pastry

Allergens; Mustard, milk (cow), eggs, gluten (wheat), sulphites

Bake at 190°F for 25-35 minutes. The pastry should be nicely golden when done. To ensure that your roast is medium rare, test with an [instant read meat thermometer](#).

Pull out at 60-70°F for medium rare to medium. Or using a metal skewer, spike the meat and the core temperate of the steak should be just above warm to the touch.

Once cooked leave to rest for at least 10-15mins before cutting

Glazed pie of beef short rib and Montgomery mash potato – cottage pie for the kids

Allergens; Mustard, milk (cow), eggs, gluten (wheat), sulphites, celery

Cauliflower cheese

Allergens; Milk (cow), gluten (wheat), mustard

Place the short rib pie and the cauliflower cheese the in a 170'c oven and heat for approx. 20min or until the centre is piping hot and the mash is golden brown.

Confit beef fat potato terrine with rosemary

Allergens; milk (cow)

Colour the potato terrine in a frying pan so the surface is golden brown and crispy. Once coloured place in the 170°C oven for 10mins until hot. In the same pan, seal off the confit carrots (no allergens) so they have a roasted colour and place in the oven to heat through.

Braised savoy cabbage – milk (cow), sulphites, celery

Tender stem broccoli – no allergens

Creamed leeks - milk (cow)

Bone marrow beef jus - celery, sulphites

In a large pan of simmering water place the bags of braised savoy cabbage, the creamed leeks and the bone marrow jus. Leave in just below simmering water for 5 mins until piping hot and open the bags and serve. Blanch the tender stem broccoli in the same water for about 1 minute once you've taken the other bags out.



DESSERT

METHOD

Chocolate fondants, orange creme fraiche and chocolate soil

Allergens: gluten (wheat), milk, egg

Warm the chocolate fondants in a preheated oven at 120°C for 10mins. Serve with the orange crème fraiche and chocolate soil.

Enjoy!