

BLUEBIRD
CHELSEA



BLUEBIRD AT HOME

METHOD GUIDE

<https://www.bluebird-restaurant.co.uk/>

STARTER
Bread and butter

Allergens; gluten (wheat), milk

Method:

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

Salmon tartare

Allergens; fish, milk

Method:

- Dress the diced salmon with the lemon dressing, season with a small amount of black pepper, mix well
- Divide the tartare between two plates
- Top with the caviar and sour cream
- Finish with the potato crisps and sprinkle the chives

Beef wellington

Allergens; gluten (wheat) mustard, milk, egg, (does contain pork)

Method:

- Set oven to 200°c
- Brush the pastry evenly with the egg mixture
- If you want to decorate the pastry; use the back of a knife and run it across the pastry in a zig zag pattern or any pattern you wish to create. But make sure not to pierce the pastry
- Sprinkle the wellington with Maldon sea salt
- Cook the wellington straight from the fridge for 15-30 minutes
 - 15 minutes for rare (26°c core temperature)
 - 20 minutes medium rare (32°c core temperature)
 - 30 minutes for medium (38°c core temperature)
- Let rest for 10 – 15 minutes
- Cut the wellington in half and serve



GARNISHES

Truffle pommes anna

Allergens; milk

Method:

- Heat the rape seed oil in a medium to high frying pan
- Crisp the potatoes on all sides and transfer to oven for 5 – 10 minutes

Celeriac puree

Allergens; milk

Method:

- Bring a pan of water to below simmering point and place the bag with the purée
in the water for 10 minutes

BLUEBIRD

C H E L S E A

GARNISHES



Red wine sauce

Allergens; sulphites

Method:

-Place the bag with the sauce in the same pot of water as the celeriac purée and heat for 10 minutes

French bean, shallot and parsley salad

Allergens; mustard, sulphites

Method:

-Mix the French beans with the shallots and chopped parsley, dress with the vinaigrette

DESSERT

Poached rhubarb, panna cotta and crumble

Allergens; milk, sulphites, nuts (almond), gluten (wheat)

Method:

- To release the panna cotta from the mould; dip them in hot water for 10 second
- Gently tip them over onto the plates (you might need to help by letting some air in on the side by releasing the panna cotta from the edge with your finger or prick a small hole at the bottom of the mould
- Once you have released the panna cotta; spoon the poached rhubarb over and finish with the crumble mixture

Happy Valentine's !