

ORRERY



ORRERY AT HOME

METHOD GUIDE

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

O R R E R Y

AMUSE BOUCHE

Bread and butter

Allergens; cereals containing gluten, lupin, sesame seed, tree nuts, milk

Method:

- Preheat oven to 150*
- Place bread in the oven for 6 min

Cauliflower and coconut velouté

Allergens; soya, nuts

Ingredients:

1. Cauliflower velouté
2. EVOO

Method:

- Heat up the velouté
- Add ¼ of a teaspoon of the EVOO on top.

O R R E R Y

STARTER

Beetroot tartar, Agen prunes, goat cheese curd

Allergens; celery & celeriac, cereals containing gluten, lupin, milk, mustard, sulphur dioxide

Ingredients:

3. Beetroot tartar
4. Agen prunes
5. Goat's cheese curd
6. Micro herbs
2. EVOO

Method:

- Cut the prunes
- Mix the beetroot and prunes
 - Place all onto a plate
- Pipe the goat's cheese curd
 - Add herbs
 - Add EVOO

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MIDDLE COURSE

Mozzarella, pears, truffle honey, carasau bread

Allergens; celery & celeriac, cereals containing gluten, lupin, milk, mustard

Ingredients:

7. Mozzarella
8. Pear purée
9. Poached pear
10. Truffle honey
11. Carasau bread
12. Herbs

Method:

- Pipe pear purée in the middle of a plate
 - Cut the mozzarella into four pieces
 - Place it in the middle of the plate
 - Add pear on top
 - Drizzle with truffle honey all over
 - Add carasau bread
 - Add herbs

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MAIN

Wild mushroom risotto, shaved Parmesan

Allergens; celery & celeriac, milk, mustard, sulphur dioxide

Ingredients :

13. Risotto*
14. Wild mushroom mix
15. Mushroom purée
16. Mushroom stock
17. Parmesan
18. Butter
19. Chopped herbs
20. Salt
21. Shaved parmesan

Method:

- Add all ingredients in to the pan (apart from Parmesan)
 - Mix well and cook slowly for 5 min
 - Place onto the plate
 - Add shaved Parmesan

***Add salt as per your taste for risotto**

O R R E R Y

DESSERT

Chocolate fondant, orange crème fraiche

Allergens; cereals containing gluten, tree nuts, eggs, milk, lupin

Ingredients:

22. Chocolate fondant

23. Orange cream fresh

Method:

- Preheat oven to 180*
- Cook fondant in the oven for 8 min
- Turn it upside down on to the plate
- Add orange cream fresh next to fondant

Chocolate petit fours

Allergens; cereals containing gluten, eggs, celery & celeriac, milk, mustard, lupin, tree nuts, peanuts, soya