

## Cooking Instructions

### BREAD ROLLS, BEURRE NOISETTE BUTTER

1. Pre heat oven at 180 degrees, transfer bread rolls into an oven tray.
2. Heat in the oven for 5-10 minutes until warm.
3. Serve with beurre noisette butter

### CHEESE GNOCCHI

#### Oven

1. Pre heat oven at 180 degrees.
2. Remove lids from packaging, dispose of lids
3. Re heat the gnocchi in the oven for 10 minutes or until heated through.

#### Microwave

1. Transfer into a microwavable dish.
2. Heat for 1 - 2 minutes or until heated through

### Asparagus & Mushroom

#### Stove top

1. place a medium size pot of water to boil, reduce to simmer.
2. Place the sealed bag into the pot of water, simmer for 5 minutes.
3. Once hot, cut the bag open and set aside.

#### Microwave

1. Open the sealed bag and transfer into a microwavable dish. Heat for 1-2 minutes or until heated through.

#### To Plate:

Spoon cheese gnocchi onto a plate, top with asparagus and mushroom and shave pecorino cheese.

### BARRAMUNDI AND POTATO MEUNIERE

Pre heat oven to 180 degrees.

1. Remove lid from packaging, dispose of lids.
2. Cook in the oven for 5-8 minutes or until the barramundi flesh is cooked through.

### Lemon Butter Sauce

#### Stove top

1. Warm the sauce in a small saucepan until heated through. The sauce should not boil.

#### Microwave

1. Heat for 1 minute or until heated through.

### Grilled Zucchini

1. Transfer into an oven tray, warm in the oven for 20 seconds. It should be just warm.

#### To Plate:

Transfer fish and potato onto a plate, dress the fish with the sauce and top with grilled zucchini and fried saltbush.

## **BEEF SHORT RIB**

1. Bring a pot of water to boil, turn down to simmer
2. Placed the sealed bag of beef short rib and the sealed bag of mashed potato into the water.
3. Simmer for 10 minutes until heated through.

## **Buttered Carrots**

1. Remove carrots from the bag and place carrots into a paper-lined oven tray.
2. Place into a 180 degrees pre heated oven for 15 minutes or until hot.

## **Beef Jus**

1. Warm the sauce in a small saucepan and bring to boil.

## **To Plate:**

Spoon mashed potato onto a plate, place the beef short rib on top. Pour the beef jus over the beef short rib, spoon salsa on top

## **MUSCOVADO CAKE**

1. Transfer cake into a paper lined oven tray,
2. Heat in the oven for 2 minutes or until just warm.

## **Caramel Sauce**

1. Warm caramel sauce in the microwave for 10 seconds

## **To Plate:**

Transfer cake onto a plate, pour caramel sauce on top. Spoon caramelised pear and toasted almond flakes on top. Spoon lemon cremeux onto plate next to cake.