

Christmas Catering

reheating instructions

Pork belly bites w palm caramel

reheat in a hot oven (220°C) rub with a little table salt on the skin, until hot and crispy

Mushroom arancini balls w aioli

(180°C) oven for about 15-20 mins

Pork & apple sausage rolls w tomato relish

(180°C) oven for about 15-20 mins until hot

Sand crab lasagne w crustacean sauce

covered in a (200°C) oven for about 30 mins until hot,
heat sauce on low heat on the stove and pour over lasagne once plated

Mushroom lasagne w porcini sauce

covered in a (200°C) oven for about 30 mins until hot,
heat sauce on low heat on the stove and pour over lasagne once plated

Confit chicken maryland with bread sauce gf

These are vacuum sealed with chicken stock added

heat in bag provided in a sous vide bath set at 64°C for 30 mins

or

cook (covered) skin side up, in oven with half a cup of water in the tray & the chicken stock (180°C) for 20-30 mins

heat bread sauce in a saucepan, add sauce on plate first, then place chicken on top

Potato & thyme gratin

(200°C) oven for about 30-40 mins until hot

Goats cheese, tomato & basil tart

serve cold or warmed in the oven (180°C) for 15-20mins

Porchetta

If possible, leave uncovered in fridge overnight to completely dry the skin
salt the skin and rub in gently with your hands (into the score marks too).
DO NOT ADD OIL TO THE SKIN – this will not help in achieving a nice crackle

cook in a pre-heated hot oven (220°C) for about 30-40 mins or until the skin has created a nice crackle.

turn oven down to (140°C) and continue cooking for about 1.5-2hrs or until the core temperature has reached 76°C

we recommend using a serrated knife to slice through the skin
warm jus on low heat and serve in a jug or pour over the sliced pork

*all times and temperatures are dependent on your individual oven,
please use as a guide and adjust where necessary.
all times are based on using a fan forced oven

Sticky Date Pudding

heat sauce over medium heat until warm - heat each slice in the microwave roughly 30sec per slice – depending on the strength of your microwave
add the slice to your plate and pour over desired amount of sauce – add a scoop of ice cream on top! ☺

Merry Christmas!

water st kitchen