

BIG WEEKENDER



SPICY SHAKSHUKA

What you'll need:

- Shakshuka mix
- Streaky bacon
 - Eggs
 - Parsley

Allergens: Egg,
Sulphur dioxide

STEP 1: Preheat the oven to 180°C.

STEP 2: Gently heat the shakshuka mix in a pan on a low heat and let it simmer for about 5 minutes. Keep stirring it so it doesn't burn.

STEP 3: Transfer the shakshuka mix into an oven proof dish.

STEP 4: Make a well in the mixture with the back of a spoon and crack an egg into it. Repeat with the rest of the eggs.

STEP 5: Place into the oven for about 10 mins or until the egg whites have cooked but the yolks are still soft. In the meantime, fry or grill the streaky bacon.

STEP 6: When the shakshuka is done, sprinkle the chopped parsley on top.



SLOW COOKED BEEF & PORK MEATBALLS IN TOMATO RAGU

What you'll need:

- Meatballs in ragu
 - Tagliatelle
 - Parmesan

Allergens: Celery,
Milk, Gluten, Egg

STEP 1: Gently heat through the meatballs and ragu on a low heat in a saucepan with a lid on for about 10-15 minutes.

STEP 2: While the meatballs are cooking, fill a saucepan with boiling water (enough to fully cover the tagliatelle).

STEP 3: Add a generous pinch of salt to the water and add the fresh tagliatelle. Boil for 2-3 minutes and then drain the water.

STEP 4: Add the cooked pasta to the ragu and meatballs and mix well. Plate up and sprinkle over the grated parmesan to finish.



CONFIT DUCK LEG

What you'll need:

- Cassoulet mix
- Duck leg

Allergens: Celery,
Sulphur dioxide

STEP 1: Preheat the oven to 160°C.

STEP 2: Place the duck into the oven for about 10-12 minutes.

STEP 3: While the duck is cooking, heat the cassoulet on the hob for 8-10 minutes on a low heat. Add a splash of water to loosen the cassoulet if needed.

STEP 4: When the duck has heated through in the oven, transfer to the grill – skin side up – for a 2 or 3 minutes to crisp up.

STEP 5: When the duck is ready, transfer the cassoulet into the serving dish and place the duck leg directly on top.



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BREAD AND BUTTER PUDDING WITH CUSTARD

What you'll need:

- Bread and butter pudding
- Custard

Allergens: Egg,
Gluten, Milk, Nuts,
Pine nuts, Soya

Heat in the oven or the microwave.

Microwave:

- STEP 1:** Keep the bread and butter pudding inside the plastic packaging and place into the microwave for 40-60 seconds (depending on how strong your microwave is).
- STEP 2:** Then, decant the custard into a microwavable dish and heat for 30 seconds. Stir and check it is hot enough.

Oven:

- STEP 1:** Preheat the oven 180°C. and cook the pudding for 6-8 minutes.
- STEP 2:** Gently heat the custard in a saucepan on low heat until it is hot enough.



SPICY 'NDUJA GARLIC BREAD

What you'll need:

- Dough balls
- Garlic butter
 - 'Nduja
- Mozzarella

Allergens:
Gluten, Milk

- STEP 1:** Preheat the oven to as high as it will go.
- STEP 2:** Place the dough ball on a floured surface. You can either use a rolling pin or hand-stretch the dough to a 0.5cm thickness.
- STEP 3:** Spread the garlic butter over the stretched base, evenly distribute the 'nduja and sprinkle over the mozzarella.
- STEP 4:** Place into the oven for 15-20 minutes (depending on your oven).

Tips for hand-stretching the dough:

- Start by doing one firm push in the centre of the dough ball with the palm of your hand.
- Pick up the dough and use your fingertips to press out the dough, starting from the centre and working outward.
- Place the dough over the back of your hands and stretch without



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