

PLOUGH AT HOME

VALENTINES DINNER FOR 2

BUTTERED LOBSTER RISOTTO WITH SWEET PEAS & PARMESAN

What you'll need

- 1 packet of risotto
- 1 packet of stock
- 2 knobs of butter
- 1 pot of sour cream
- 1 packet of sweet peas

TO START

- STEP 1:** Open the packet of risotto and transfer to a saucepan.
- STEP 2:** Add the stock and keep on a low heat until gently simmering.
- STEP 3:** When it has heated through, take off the heat and add butter and sour cream and mix until combined.
- STEP 4:** Transfer the risotto onto serving dish. Chop the sweet peas and sprinkle on top of the risotto as a garnish and for a hint of sweetness.

Allergens: Crustaceans, Molluscs, Fish, Milk, Sulphur Dioxide



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VALENTINES DINNER FOR 2

PICKLED BEETROOT & GOATS CHEESE TART WITH FRESH HONEY & PINE NUTS (v)

What you'll need

- 1 pastry tart base
- 1 packet of roasted beetroot
- 1 pot of goats cheese
- 1 packet of pickled beetroot
- 1 pot of roasted pine nuts

TO START

Preheat your oven to 180 °C.

- STEP 1:** Transfer the roasted beetroot, the tart base, the goats cheese and the pine nuts onto a tray separately and put into the oven for 5 minutes.
- STEP 2:** Take the tray out of the oven after 5 minutes and begin to assemble the tart. Spoon the roasted beetroot into the tart base, then add the goats cheese bits and pine nuts. Finally, add the slices of pickled beetroot as a garnish.

Allergens: Milk, Gluten, Peanuts, Soya, Sulphur dioxide



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VALENTINES DINNER FOR 2

INDIVIDUAL BEEF WELLINGTON

What you'll need

- 1 beef Wellington
- 1 tub of smoked plum and wild mushroom sauce
- 1 tray of new potatoes
- 1 packet of carrots
- 1 sachet of spring greens
- 1 egg

TO FOLLOW

Take Wellington out of fridge – 1hr prior to cooking

Preheat your oven to 180 °C.

- STEP 1:** Take the Wellington out of the package. Whisk up the egg with a fork until the yolk and white are combined. Brush the egg mixture over the entire Wellington – this will help the pastry turn a beautiful golden colour. Pop it in the oven and bake for 20 minutes (for pink).
- STEP 2:** After the Wellington has been in the oven for 10 minutes transfer the carrots to a roasting tray. Place in the oven with the tray of new potatoes. These take 10 minutes at 180 °C.
- STEP 3:** Transfer the smoked plum and wild mushroom sauce into a saucepan and gently heat through on low heat. This will take about 5–8 minutes.
- STEP 4:** If you have a microwave – keep the spring greens in the sachet and let them steam in the microwave for 2 minutes.
- STEP 5:** If you don't have a microwave – cook the spring greens by placing the whole sachet into a pan of boiling water. Boil the bag for 5 minutes, then carefully remove from the pot and cut open the sachet.
- STEP 6:** Serve up the dish and enjoy.

Allergens: Mustard, Gluten, Sulphur dioxide, Eggs, Milk



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PLOUGH AT HOME

VALENTINES DINNER FOR 2

INDIVIDUAL SPICED BUTTERNUT SQUASH & QUINOA WELLINGTON

What you'll need

- 1 spiced butternut squash and quinoa Wellington
- 1 tub of smoked plum and wild mushroom sauce
- 1 tray of new potatoes
- 1 packet of carrots
- 1 sachet of spring greens

TO FOLLOW

Preheat your oven to 180 °C.

- STEP 1:** Take the Wellington out of the package. Whisk up the an egg with a fork until the yolk and white are combined. Brush the egg mixture over the entire Wellington – this will help the pastry turn a beautiful golden colour. Pop it in the oven and bake for 20 minutes.
- STEP 2:** After the Wellington has been in the oven for 10 minutes transfer the carrots to a roasting tray. Place in the oven with the tray of new potatoes. These take 10 minutes at 180 °C.
- STEP 3:** Transfer the smoked plum and wild mushroom sauce into a saucepan and gently heat through on low heat. This will take about 5–8 minutes.
- STEP 4:** If you have a microwave – keep the spring greens in the sachet and let them steam in the microwave for 2 minutes.
- STEP 5:** If you don't have a microwave – cook the spring greens by placing the whole sachet into a pan of boiling water. Boil the bag for 5 minutes, then carefully remove from the pot and cut open the sachet.
- STEP 6:** Serve up the dish and enjoy.

Allergens: Mustard, Gluten, Sulphur dioxide, Eggs, Milk



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PLOUGH AT HOME

VALENTINES DINNER FOR 2

CHERRY & ALMOND CRUMBLE WITH VANILLA & CINNAMON CUSTARD

What you'll need

- 1 tub of fruit filling
- 1 tub of crumble and almond mixture
- 1 tub of vanilla and cinnamon custard

TO FINISH

Preheat your oven to 180 °C.

- STEP 1:** Transfer the fruit mixture into a saucepan and gently heat it up.
- STEP 2:** When it has heated all the way through, place the fruit mixture into a heat proof serving ramekin or pot. Sprinkle the crumble and almonds on top and pop it in into the pre-heated oven for about 5-8 minutes.
- STEP 3:** While the dessert is in the oven, gently heat up the custard in a saucepan on a very low heat.
- STEP 4:** Serve up the dish and enjoy.

Allergens: Nuts, Peanuts, Milk, Eggs, Gluten



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VALENTINES DINNER FOR 2

TIRAMISU WITH ESPRESSO SYRUP

What you'll need

- 1 tiramisu pudding
- 1 pot of espresso syrup

TO FINISH

Preheat your oven to 180 °C.

STEP 1: Take the tiramisu out of the box, place on a serving plate and drizzle with the espresso syrup.

Nice and easy!

Allergens: Milk, Gluten, Soya



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