

FIREWORKS
OF FLAVOUR



CÔTE
at home

Bonne
Année

From all of us at Côte at Home,
we'd like to thank you for ordering
from us this year, and wish you a
very happy new year.

• from one chef to another •

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Please note that all ovens are different. These are the recommended cooking instructions but please make sure that all food is piping hot before serving.

We'd recommend getting all your dishes out of the fridge and reading through the cooking instructions, so you know when everything needs to go in the oven. Otherwise, sit back, relax and let us do the hard work. Bon Appétit!

THE CÔTE NEW YEAR'S EVE FEAST

CONTENT

**2x Smoked Salmon Rillettes with
Marinated Beetroot** *(Cook time 10 mins)*

2x Demi Baguette with Salted Butter *(Cook time 10 mins)*

1.25kg Côte de Boeuf *(Cook time 30 mins)*

Rosemary Salt *(to accompany the meat)*

French Beans with Confit Shallots and Toasted Almonds *(Cook time 3 mins)*

Rainbow Carrots *(Cook time: 30 mins in the oven)*

Truffled Gratin Dauphinois *(Cook time: 30 mins in the oven)*

Black Garlic Jus *(Cook time 2 mins)*

4x Chocolate Fondant with Pistachio Ganache *(Cook time 10 mins)*

Total Cooking time: 50 mins – For best results oven cook

CHEF'S TIP

We'd recommend getting all your dishes out of the fridge and reading through the cooking instructions, so you know when everything needs to go in the oven.

STARTER

SMOKED SALMON RILLETTES

Cook time: 10 mins (for baguette, the rest is ready to eat)

2x Smoked Salmon Rillettes with Marinated Beetroot

2x Demi Baguette with Salted Butter

1. Pre-heat your oven to fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Lightly sprinkle the baguette with water and put it in the oven for 10 minutes
3. This dish looks really good if served in glasses or small bowls. Place the beetroot in the bottom of the glass and top with the smoked salmon
4. Serve with the baked baguette and butter



MAIN

CÔTE DE BOEUF

1.25kg Côte de Boeuf (Cook time 30 mins)

Rosemary Salt (to accompany the meat)

French Beans with Confit Shallots and Toasted Almonds (Cook time 3 mins)

Rainbow Carrots (Cook time: 30 mins in the oven)

Truffled Gratin Dauphinois (Cook time: 30 mins in the oven)

Black Garlic Jus (Cook time 2 mins)

Total cooking time: 40 mins – For best results oven cook

1. Pre-heat your oven to **Fan oven at 200°C / electric oven at 220°C / gas mark 7**
2. **Rainbow Carrots** – remove from the package & place them onto a baking tray lined with baking parchment
3. **Truffled Gratin Potatoes** and **French Beans Amandine** – remove the film
4. Remove the **Côte de Boeuf** from the bag and place it onto a baking tray. Drizzle with olive oil and season with the **rosemary salt**
5. On a hot non-stick pan sear all sides of the beef until it starts to caramelize on the outside
6. Place the rainbow carrots and truffled gratin potatoes into the oven and set a timer for 30 minutes
7. Place the beef back onto the baking tray and place the tray in the oven for the following times depending on your preference:
 - **Medium Rare:** 20 mins
 - **Medium:** 25 mins
 - **Well Done:** 30 mins
8. Once the beef is cooked to your preference, remove from the oven and rest for 3-5 minutes
9. Once the vegetables are all cooked (ensure potatoes are golden brown), place the beef back in the oven for 5 minutes. Once cooked, remove from the oven and rest for 5 minutes

10. Place the French beans on a microwaveable plate (in their packaging) and heat on full power (750w - 4 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir halfway through the cooking time. Allow to stand 1 minute before serving. Alternatively, to heat on the hob, warm on a very low heat, stirring occasionally. Make sure it's fully heated before serving and sprinkle with the toasted almonds
11. Decant the black garlic jus into a microwavable jug and heat on full power for 1min (900w). Stir halfway through the cooking time. Allow to stand for 1 minute before serving. Alternatively, warm on a low heat in a saucepan, stirring occasionally. Once the sauce is at the simmering stage it is ready to serve
12. After the beef has rested, use your sharpest knife to slice even, thick slices of the beef to add to plates in the kitchen or carefully transfer to your best serving plate and take to the table to carve there
13. Serve alongside the sides and sauce



DESSERT

SALTED CARAMEL CHOCOLATE FONDANT

With pistachio ganache

4x Salted Caramel Chocolate Fondant

Pistachio Ganache

Total cooking time: 10 mins – For best results oven cook

1. Pre-heat your oven to fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Remove the plastic lid from the fondants and place on a baking sheet for 8 minutes until a crust has formed
3. Remove and leave to rest for 2 minutes before serving (Please note, the pots will be hot from the oven so please handle with care)
4. Serve each fondant with a spoon of pistachio ganache





THE CÔTE NEW YEAR'S EVE BOX



CONTENT

**1x Smoked Salmon Rillettes with
Marinated Beetroot** *(Cook time 10-15 mins)*

1x Demi Baguette with Salted Butter *(Cook time 10 mins)*

650g Côte de Boeuf *(Cook time 30 mins)*

Rosemary Salt *(to accompany the meat)*

French Beans with Confit Shallots and Toasted Almonds *(Cook time 3 mins)*

Rainbow Carrots *(Cook time: 30 mins in the oven)*

Truffled Gratin Dauphinois *(Cook time: 30 mins in the oven)*

Black Garlic Jus *(Cook time 2 mins)*

2x Salted Caramel Chocolate Fondant with Pistachio Ganache *(Cook time 10 mins)*

Total Cooking time: 45 mins – For best results oven cook

CHEF'S TIP

We'd recommend getting all your dishes out of the fridge and reading through the cooking instructions, so you know when everything needs to go in the oven.

STARTER

SMOKED SALMON RILLETTES

Cook time: 10 mins (for baguette, the rest is ready to eat)

2x Smoked Salmon Rillettes with Marinated Beetroot

2x Demi Baguette with Salted Butter

1. Pre-heat your oven to fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Lightly sprinkle the baguette with water and put it in the oven for 10 minutes
3. This dish looks really good if served in glasses or small bowls. Place the beetroot in the bottom of the glass and top with the smoked salmon
4. Serve with the baked baguette and butter



MAIN

RIB OF BEEF

650g Côte de Boeuf (Cook time 30 mins)

Rosemary Salt (to accompany the meat)

French Beans with Confit Shallots and Toasted Almonds (Cook time 3 mins)

Rainbow Carrots (Cook time: 30 mins in the oven)

Truffled Gratin Dauphinois (Cook time: 30 mins in the oven)

Black Garlic Jus (Cook time 2 mins)

Total Cooking time: 40 mins – For best results oven cook

1. Pre-heat your oven to **Fan oven at 200°C / electric oven at 220°C / gas mark 7**
2. **Rainbow Carrots** – remove from the package & place them onto a baking tray lined with baking parchment
3. **Truffled Gratin Potatoes** and **French Beans Amandine** – remove the film
4. Remove the **Côte de Boeuf** from the bag and place it onto a baking tray. Drizzle with olive oil and season with the **rosemary salt**
5. On a hot non-stick pan sear all sides of the beef until it starts to caramelize on the outside
6. Place the rainbow carrots and truffled gratin potatoes into the oven and set a timer for 30 minutes
7. Place the beef back onto the baking tray and place the tray in the oven for the following times depending on your preference:
 - **Medium Rare:** 15 mins
 - **Medium:** 20 mins
 - **Well Done:** 30 mins
8. Once the beef is cooked to your preference, remove from the oven and rest for 3-5 minutes
9. Once the vegetables are all cooked (ensure potatoes are golden brown), place the beef back in the oven for 5 minutes. Once cooked, remove from the oven and rest for 5 minutes

10. Place the French beans on a microwaveable plate (in their packaging) and heat on full power (750w - 4 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir halfway through the cooking time. Allow to stand 1 minute before serving. Alternatively, to heat on the hob, warm on a very low heat, stirring occasionally. Make sure it's fully heated before serving and sprinkle with the toasted almonds
11. Decant the black garlic jus into a microwavable jug and heat on full power for 1min (900w). Stir halfway through the cooking time. Allow to stand for 1 minute before serving. Alternatively, warm on a low heat in a saucepan, stirring occasionally. Once the sauce is at the simmering stage it is ready to serve
12. After the beef has rested, use your sharpest knife to slice even, thick slices of the beef to add to plates in the kitchen or carefully transfer to your best serving plate and take to the table to carve there
13. Serve alongside the sides and sauce



DESSERT

SALTED CARAMEL CHOCOLATE FONDANT

With pistachio ganache

2x Salted Caramel Chocolate Fondant

Pistachio Ganache

Total Cooking time: 10 mins – For best results oven cook

1. Pre-heat your oven to fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Remove the plastic lid from the fondants and place on a baking sheet for 8 minutes until a crust has formed
3. Remove and leave to rest for 2 minutes before serving (Please note, the pots will be hot from the oven so please handle with care)
4. Serve each fondant with a spoon of pistachio ganache



THE CÔTE CHRISTMAS BREAKFAST BOX



Valencian Orange Juice – *Ready to drink*

All ready to eat:

Mini French Jams

La Fermière Yoghurts

Maple Toasted Granola

Smoked Salmon

Jambon sec de Savoie

Comté Cheese

Beurre Le Saunier Guerande French Butter

Premium Free-Range Eggs – *The choice is yours! Fried, scrambled, poached?*

CROISSANTS

Cook time: 5 mins

1. Pre-heat the oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Remove the croissants from their packaging and place onto a baking tray and place in the centre of the oven for 5 minutes
3. Serve with the salted butter and jams

PAIN POCHON

Cook time: 15 mins

1. Pre-heat your oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Remove the bread from its packaging and place onto a baking tray
3. Place in the oven for 15-20 minutes until the crust gets a light brown colour
4. Remove from the oven and let it stand for 5 minutes, slice and serve with the salted butter

CUMBERLAND SAUSAGES

Cook time: 25 mins

1. Pre-heat your oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Evenly space out the sausages on a baking tray and place in the centre of oven
3. Cook for 25 minutes, turning sausages halfway through cooking

BOUDIN NOIR

French Black Pudding

Cook time: 5 mins

1. Remove the Boudin Noir from all packaging and, using a sharp knife, slice into 6-8 pieces. We recommend that you then dust the Boudin Noir in plain flour before cooking, however this isn't necessary
2. Warm up a non-stick pan and drizzle with oil
3. Gently place the boudin noir into the pan and cook 3-5 minutes on each side

SMOKED BACK BACON

Cook time: 4 mins

1. Preheat the grill to a medium heat.
2. Remove all packaging from the bacon and place on a baking tray
3. Place under the grill for 4 minutes. Alternatively, fry in a pan with a teaspoon of oil, turning halfway through cooking



THE CÔTE EVENING BUFFET BOX



CHEESE & CHARCUTERIE

Cheeses

Camembert - The Royal Camembert is a soft, creamy and delicate flavoured cheese. It is produced in the mountains of eastern France, where green, grassy pastures in rolling valleys are covered, in winter, by a mantle of the whitest snow

Comté - Produced in the Jura Massif region of Eastern France from raw cow's milk. This hard mountain cheese is matured to perfection in the silence and darkness of special caves where the cheese gets its unique taste, texture and colour

Brie Aux Truffles - Creamy Brie de Meaux, the king of cheeses, with black truffle shavings. The truffles bring out the natural mushroom-like qualities of the brie, making it the star of the cheese board

Fourme D'Ambert - A traditional cheese from the Monts du Forez in Auvergne. Fragrant notes, delicate aromas and a smooth taste that make this the mildest of all blue cheeses

Charcuterie

Serve the saucisson finley sliced (you can eat the rind, if you wish)

Truffle Saucisson - Produced from the finest cuts of pork from the Rhône Alpes

French Cured Ham - Cured Jambon sec de Savoie, from the Auvergne-Rhône-Alpes region of Southwest Franc

Accompaniments

Spelt Crackers - Sweet and slightly nutty, all-butter spelt crackers

Seeded Crackers - Wholemeal crackers with linseeds, sesame seeds and poppy seeds

Confit de Figs

Confit de Mirabelles

Cornichons

Mixed Olives & Herbs

CHEF'S TIP

Let your cheeses come to room temperature for the best taste

SMOKED SALMON

Oak smoked salmon (200g)

All items are ready to eat

Serving suggestion: Serve with lemon wedge

CHICKEN LIVER PÂTÉ

Chicken Liver Pâté, Demi Baguette, Cornichons

Ready to Eat

1. Pre-heat your oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Lightly sprinkle the baguette with water and add to the oven. Set the timer for 10 minutes
3. Once done, serve alongside the Chicken Liver Pâté and cornichons

CRAB MAISON

Crab Maison, Sourdough Demi Baguette, Salted Butter (15g)

Cook time: 10 mins

Ready to Eat. Enjoy cold. Best served on a warm, toasted sourdough baguette with butter

1. Pre-heat the oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Lightly sprinkle the sourdough baguette with water and bake in the oven for 10 minutes from chilled, or 15 minutes from frozen
3. Place Crab Maison in a dish of choice. Best enjoyed cold
4. Once cooked, remove from the oven and slice the baguette, smother with butter and serve alongside the Crab Maison





START THE
YEAR WITH

CÔTE
at home

Use code **JanWine** to receive
a complimentary bottle of
house wine when you spend a
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Terms: A complimentary bottle of house wine when you order in January.
Minimum spend £50. Expiry 31st January 2025.
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RECYCLING

Cardboard delivery box: 100% recyclable with cardboard recycling

Chilled paper filled liners: Keeps your products below +8°C for 24 hours.
Filled with shredded recycled paper and 100% recyclable with cardboard recycling

Wine box: 100% recyclable with cardboard recycling

Bottle inflatable plastic sleeves: Deflate and if appropriate for your local area,
recycle with your domestic plastic recycling or recycling with soft plastics & carrier
bags at your local supermarket

Côte paper bag: 100% recyclable with paper recycling

Brown paper bag for the cheese: 100% recyclable with paper recycling

Butchery & cheese boxes: 100% recyclable with cardboard recycling

Ice packs: They are re-usable, just pop in the freezer. Alternatively cut open, discard the liquid
(if the liquid is poured down the drain there will be no negative environmental impact) and,
if appropriate for your area, recycle plastic film with your domestic plastic recycling or hand
the empty ice packs in with your carrier bags at your local supermarket

Plastic pillows: Deflate and if appropriate for your local area, recycle with your domestic
plastic recycling or recycling with soft plastics & carrier bags at your local supermarket

Wood wool (for packaging cheese): 100% biodegradable and compostable. Wood wool
is a natural product that is made of kiln dried wood shavings, and is safe for use with food

Plastic trays: 100% recyclable. Remove food debris and place in your plastic recycling bin
(check local listing).

Film lid: Rinse and recycling with soft plastics & carrier bags at your local supermarket

Cardboard sleeve on food trays: 100% recyclable with paper recycling

Dessert plastic pots and olive pots: 100% recyclable with plastic collection. Remove food
debris prior to recycling

Ceramic pots: Re-use for food dips. Not dishwasher safe

Vacuum Pouches: Please check with your local authority as these cannot be widely recycled
in the UK

Please check your local authority website for the most up to date information on the items they accept for recycling.

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