

Easter Menu

COOKING
INSTRUCTIONS



Easter á la Côte

This Easter, bring the flavours of Côte to your table with a feast made for sharing. Celebrate with our slow-roasted feasts, decadent desserts and quality time together.

Contents

MEAL BOXES

Choose between:

Both served with New Potatoes, Asparagus with Café de Paris butter and Spiced Honey Chantenay Carrots

Braised Lamb Shank (for 2 and for 4)	4
Côte du Boeuf (for 2 and for 4)	6

BREAKFAST BOX

Champagne or Crémant Breakfast Box	8
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DESSERT

Grand Paris-Brest	12
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Serves up to eight

A large choux pastry ring filled with almond ganache served with wild strawberry sauce

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!

Braised Lamb Shank

Served with New Potatoes, Asparagus with Café de Paris butter
and Spiced Honey Chantenay Carrots

ON THE MENU

2 or 4 Braised Lamb Shanks in
Rosemary Jus
(Cook time: 50 minutes)

New Potatoes
(Cook time: 20 minutes)

Asparagus and
Café de Paris Butter
(Cook time: 10 minutes)

Spiced Honey
Chantenay Carrots
(Cook time: 20 minutes)

Prep Time: 5 minutes

Cook Time: 50 minutes

1. Pre-heat the oven to fan 200°C / electric 220°C / gas mark 7.
2. Remove all packaging from the lamb and place the lamb and jus in an ovenproof dish and cover with foil. Place them in the oven for 30 minutes.
3. While the lamb is cooking remove the packaging from the following items:
 - Spiced Honey Chantenay Carrots** – remove the sleeve and mix well.
 - New Potatoes** – remove from the packaging and decant into a baking dish.
 - Asparagus** – remove the outer packaging and remove the top film of the container.
4. After 30 minutes, carefully remove the foil and give the sauce a stir and turn the lamb shank over. Place the foil back on top and place in the oven alongside the potatoes and carrots for 10 minutes.
5. After 10 minutes, place the asparagus into the oven for a final 10 minutes.
6. Remove everything from the oven.
7. Plate up the vegetables followed by the lamb and sauce. Serve immediately.



Côte de Boeuf

Served with New Potatoes, Asparagus with Café de Paris butter,
Spiced Honey Chantenay Carrots and Peppercorn Sauce

ON THE MENU

650g or 1.25kg Côte de Boeuf
(Cook time: 30 minutes)

Peppercorn sauce
(Cook time: 1 minute)

New Potatoes
(Cook time: 20 minutes)

Asparagus and
Café de Paris Butter
(Cook time: 10 minutes)

Spiced Honey
Chantenay Carrots
(Cook time: 20 minutes)

Prep Time: 5 minutes

Cook Time: 35 minutes

1. Take the beef out of the fridge about 30 minutes before you plan to start cooking so it comes to room temperature.
2. Pre-heat the oven to fan 200°C / electric 220°C / gas mark 7.
3. Remove the packaging from the following items:

Spiced Honey Chantenay Carrots – remove the sleeve and mix well.

New Potatoes – remove from the packaging and decant into a baking dish.

Asparagus – remove the outer packaging and remove the top film of the container.
4. Remove the beef from the bag and place onto a baking tray. Drizzle with olive oil and season with salt. In a hot non-stick pan, sear all sides of the beef until it starts to caramelize on the outside.
5. Place the beef back onto the baking tray and place the tray in the oven for the following amount of time depending on your preference:

Medium rare: 15 minutes

Medium: 20 minutes

Well done: 30 minutes

6. Depending on how you're cooking the beef, the potatoes and carrots need 20 minutes in the oven, so put them in when it's the right time. When there's 10 minutes left on the cooking time, place the asparagus into the oven.
7. Remove everything from the oven, then rest the beef for 3-5 minutes.



8. Decant the peppercorn sauce into a microwavable jug and heat on full power for 1 minute (900w), stirring 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.
9. 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.
10. Plate up the vegetables followed by the beef and sauce. Serve immediately.

Champagne or Crémant Breakfast Box

ON THE MENU

Valencian Orange Juice
(Ready to drink)

Mini Jams
Fruit Yoghurts
Maple Toasted Granola

Beurre Le Saunier Guerande French butter
(All are ready to eat)

Premium Free-Range Eggs
(Fried, scrambled or poached? The choice is yours!)

A Côte at Home water bottle, a gift from us to you!

Either of the drinks below, depending on which box you chose:

A half bottle of Laurent-Perrier La Cuvée
A bottle of Crémant de Bourgogne

Croissants

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

Pain Pochon

1. Pre-heat the oven to fan 180°C / electric 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 becomes a light brown colour.
4. Remove from the oven and let it stand for 5 minutes. Slice and serve with salted butter.





Cumberland Sausages

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

Boudin Noir

French black pudding

1. Remove the boudin noir from its packaging. Using a sharp knife, slice into 6-8 pieces. We recommend that you dust the boudin noir in a little plain flour before cooking (but this isn't essential).
2. Warm up a non-stick pan and drizzle with a little oil.
3. Gently place the boudin noir into the pan and cook 3-5 minutes on each side.

Smoked Back Bacon

1. Preheat your 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.

Grand Paris-Brest

A large choux pastry ring filled with almond ganache served with wild strawberry sauce

ON THE MENU

Grand Paris-Brest
(Ready to eat)

Wild Strawberry Sauce
(Ready to eat)

Prep Time: 1 minute

1. Remove the Paris Brest from the packaging and place on a large serving plate alongside your wild strawberry sauce.



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 recycle 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.



Fancy £50 to spend?

Fill out our short survey and you'll be entered into our monthly draw to win a £50 Côte at Home voucher – our way of saying merci! It only takes a few minutes, and your feedback helps us make Côte at Home even better.

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