

COUNTDOWN WITH CÔTE



Toast to the new year,
with us

CÔTE
at home

Glitter or pyjamas. Shots or
Champagne. A full-on party
or a quiet countdown.

However you ring in the new
year, our Côte at Home NYE
menu brings the flavour. From
Champagne-worthy starters to
last-bite-of-the-year desserts,
pour decisions are not just
allowed – they're encouraged.



CONTENTS

Feasting Boxes

The New Years Eve Feast	4
The New Years Eve Box	8

Buffet Boxes

The Festive Breakfast Box	14
The Buffet Box	16

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 NEW YEAR'S EVE FEAST

Beetroot-Cured Smoked Salmon with Horseradish Cream (Ready to eat)

Sourdough Demi Baguette (Cook time 10 minutes)

1.25kg Côte de Boeuf (Cook time: 20-40 minutes)

Dauphinois Potatoes (35-40 minutes)

French Beans (5 minutes)

Truffle Jus (2 minutes)

Chocolate Financier, Cherry Compote and Vanilla Crème Fraîche (25-30 minutes)

Total Cooking time: 2hrs 10 mins - for best results oven cook

You will need a few baking trays/tins for cooking, along with your best serving dishes

STARTER:

BEETROOT-CURED SMOKED SALMON

Served with sourdough baguette and horseradish cream

Beetroot-Cured Smoked Salmon with Horseradish Cream (Ready to eat)

Sourdough Demi Baguette (Cook time 10 minutes)

Cooking time: 10 minutes – For best results oven cook.

1. Pre-heat your oven fan 180°C / electric 200°C / gas mark 6.
2. Lightly sprinkle the baguette with water and put in the oven. Set the timer for 10 minutes.
3. Using a sharp knife slice smoked salmon into thin slices.
4. Once done, serve alongside the sourdough baguette and horseradish cream.



MAIN:

CÔTE DE BOEUF

With dauphinois potatoes, French beans and truffle jus

1.25kg Côte de Boeuf (Cook time: 20-40 minutes)

Dauphinois Potatoes (35-40 minutes)

French Beans (5 minutes)

Truffle Jus (2 minutes)

Total prep & cooking time: 1hr 30 minutes - For best results oven cook.

1. Remove the Côte de Boeuf from its packaging at least half an hour before cooking to allow it to reach room temperature.
2. Pre-heat your oven to **fan 180°C / electric 200°C / gas mark 6**.
3. Remove the film of the potatoes and decant onto a baking tray (or cook in the packaging, your choice).
4. Place into the oven for 35 – 40 minutes and cook until golden brown.
5. Whilst the gratin is cooking, cook the beef in a pan. You shouldn't need any oil as the natural fats from the meat will help you out here. Sear in a hot pan to desired temperature. Avoid turning too often. We recommend 10 minutes on each side for medium rare to medium and 20 minutes on each side for well done.
6. Remove from the pan and rest your steak for 10-20mins (depending on how long you cooked it for) under a layer of foil.
7. Meanwhile, remove sleeve of the French Beans and pierce film several times. Place the beans on a microwaveable plate and heat on full power (750w - 3 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir. Ensure beans is piping hot then 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.
8. Decant the jus into microwavable container. Place truffle jus in the microwave on full power for 1.5-2mins (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.
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. Serve alongside the sides and sauce.

DESSERT:

CHOCOLATE FINANCIER

With cherry compote and vanilla crème fraîche

Chocolate Financier (25-30 minutes)

Cherry Compote (Ready to eat)

Vanilla Crème Fraîche (Ready to eat)

Total cooking time: 25-30 minutes. For best results oven cook.

1. Pre-heat the oven to **fan 180°C / electric 200°C / gas mark 6**.
2. Remove the plastic lid and place the financiers on a baking tray in their pots.
3. Place in the centre of the oven for 20-25 minutes (until nicely golden brown on top and the cakes have risen).
4. Once cooked, remove from the oven. Allow to stand for 5 minutes before serving. Be careful, as the pot will be hot to touch!
5. Once cooled for 5 minutes, place on a plate and eat directly from the pot with the cherry compote and vanilla crème fraîche on top.



THE NEW YEAR'S EVE BOX

Beetroot-Cured Smoked Salmon with Horseradish Cream (Ready to eat)

Sourdough Demi Baguette (Cook time 10 minutes)

625g Côte de Boeuf (Cook time: 20-40 minutes)

Dauphinois Potatoes (35-40 minutes)

French Beans (5 minutes)

Truffle Jus (2 minutes)

Chocolate Financier, Cherry Compote and Vanilla Crème Fraîche (25-30 minutes)

Total Cooking time: 2hrs 10 mins - for best results oven cook

You will need a few baking trays/tins for cooking, along with your best serving dishes

STARTER:

BEETROOT-CURED SMOKED SALMON

Served with sourdough baguette and horseradish cream.

Beetroot-Cured Smoked Salmon with Horseradish Cream (Ready to eat)

Sourdough Demi Baguette (Cook time 10 minutes)

Cooking time: 10 minutes – For best results oven cook.

1. Pre-heat your oven fan 180°C / electric 200°C / gas mark 6.
2. Lightly sprinkle the baguette with water and put in the oven. Set the timer for 10 minutes.
3. Using a sharp knife slice smoked salmon into thin slices.
4. Once done, serve alongside the sourdough baguette and horseradish cream.



MAIN:

CÔTE DE BOEUF

With dauphinois potatoes, French beans and truffle jus

625g Côte de Boeuf (Cook time: 20-40 minutes)

Dauphinois Potatoes (35-40 minutes)

French Beans (5 minutes)

Truffle Jus (2 minutes)

Total prep & cooking time: 1hr 30 minutes - For best results oven cook.

1. Remove the Côte de Boeuf from its packaging at least half an hour before cooking to allow it to reach room temperature.
2. Pre-heat your oven to **fan 180°C / electric 200°C / gas mark 6**
3. Remove the film of the potatoes and decant onto a baking tray (or cook in the packaging, your choice).
4. Place into the oven for 35 – 40 minutes and cook until golden brown.
5. Whilst the gratin is cooking, cook the beef in a pan. You shouldn't need any oil as the natural fats from the meat will help you out here. Sear in a hot pan to desired temperature. Avoid turning too often. We recommend 10 minutes on each side for medium rare to medium and 20 minutes on each side for well done.
6. Remove from the pan and rest your steak for 10-20mins (depending on how long you cooked it for) under a layer of foil.
7. Meanwhile, remove sleeve of the French Beans and pierce film several times. Place the beans on a microwaveable plate and heat on full power (750w - 3 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir. Ensure beans is piping hot then 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.
8. Decant the jus into microwavable container. Place truffle jus in the microwave on full power for 1.5-2mins (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.
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. Serve alongside the sides and sauce.



DESSERT:

CHOCOLATE FINANCIER

With cherry compote and vanilla crème fraîche

Chocolate Financier (25-30 minutes)

Cherry Compote (Ready to eat)

Vanilla Crème Fraîche (Ready to eat)

Total cooking time: 25-30 minutes. For best results oven cook.

1. Pre-heat the oven to **fan 180°C / electric 200°C / gas mark 6**.
2. Remove the plastic lid and place the financiers on a baking tray in their pots.
3. Place in the centre of the oven for 20-25 minutes (until nicely golden brown on top and the cakes have risen).
4. Once cooked, remove from the oven. Allow to stand for 5 minutes before serving. Be careful, as the pot will be hot to touch!
5. Once cooled for 5 minutes, place on a plate and eat directly from the pot with the cherry compote and vanilla crème fraîche on top.



THE FESTIVE BREAKFAST BOX

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

All ready to eat:

- Mini French Jams
- Fruit Yoghurts
- Maple Toasted Granola
- Salted French Butter

Ready to drink:

- Valencian Orange Juice
- Crémant de Bourgogne

CROISSANTS

Cook time: 5 mins

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 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 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 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 180°C / electric 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 to crisp it up and stop it sticking, 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 BUFFET BOX

CHICKEN LIVER PÂTÉ

With demi baguette, fig chutney and cornichons

Cooking time: 10 minutes – For best results oven cook

Apart from the demi baguette, these items are ready to eat

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



SMOKED SALMON

Oak smoked salmon (200g), Horseradish Cream

All items are ready to eat

Serving suggestion: Serve the salmon with the horseradish cream and a slice of lemon, if you have it

CHEESE & CHARCUTERIE

Cheeses

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 Truffes - Known as the king of cheeses, laced with black truffle shavings which bring out the natural earthy qualities of the creamy raw cow's milk brie.

Roquefort Miraval - An exceptional blue cheese made from raw sheep's milk. Fresh, tender and full of character, Roquefort is matured for 3 months in the natural caves of l'Aveyron.

Pont-l'Évêque - Originally made by monks, this soft, creamy pasteurised cheese is textured and smooth, with subtle hints of salt and a fruity edge.

Charcuterie

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 France.

Accompagniments

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

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

Plum Confit

Fig & Grape Confit

Cornichons

Mixed Olives and Herbs

To Serve:

Let your cheeses come to room temperature for the best taste. Serve on a cheese board alongside the confit and crackers.

Place the olives and cornichons into serving bowls and plate them on the table.

Finely slice the saucisson (you can eat the rind, if you wish), lay out the French cured ham.

Enjoy with your choice of French wine.



START THE
YEAR WITH

CÔTE
at home

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: Deflate and recycling with soft plastics & carrier bags at your local supermarket

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

CÔTE
at home

@coteuk • coteathome.co.uk