VALENTINE'S DAY MENUS

CÔTE
at home

from one chef to another

CONTENTS

Menus
Valentine's Day Fillet Steak Menu 3
Valentine's Day Duck Confit Menu
Valentine's Day Lobster Thermidor Menu

Instructions
Cooking instructions for all menus 6

Valentine's Day Chocolate Fondue
Cooking instructions 12

COOKING INSTRUCTIONS FOR ALL MENUS

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 Apétit!

VALENTINE'S DAY FILLET STEAK MENU

STARTERS

CHEESE SOUFFLÉ

Two twice-baked Camembert Soufflés with a creamy leek sauce, topped with Comté cheese (20 minutes) served with a sourdough demi baguette

OR

FRENCH ONION SOUP

with Comté cheese croutons (15 minutes)

MAINS & SIDES

FILLET STEAK (7oz) & GARLIC BUTTER

(between 4-11 minutes depending on how you like your steak cooked)

FRITES

(25 minutes)

PEAS À LA FRANÇAISE

(5 minutes)

DESSERTS

TARTE AU CITRON

with raspberry compote

(5 minutes)

OR

ALMOND FINANCIER

with cherry compote

(25 minutes)

Please follow the cooking instructions of the dishes you have ordered

VALENTINE'S DAY DUCK CONFIT MENU

STARTERS

CHEESE SOUFFLÉ

Two twice-baked Camembert Soufflés with a creamy leek sauce, topped with Comté cheese (20 minutes) served with a sourdough demi baguette

OR

FRENCH ONION SOUP

with Comté cheese croutons (15 minutes)

MAINS & SIDES

DUCK CONFIT

Duck leg slowly cooked in duck fat, a specialty of South-West France (45 minutes)

GRATIN POTATO

(30-40 minutes)

BRAISED RED CABBAGE

(5 minutes)

ORANGE JUS

(5 minutes)

DESSERTS

TARTE AU CITRON

with raspberry compote

(5 minutes)

OR

ALMOND FINANCIER

with cherry compote

(25 minutes)

VALENTINE'S DAY LOBSTER THERMIDOR MENU

STARTERS

CHEESE SOUFFLÉ

Two twice-baked Camembert Soufflés with a creamy leek sauce, topped with Comté cheese (20 minutes) served with a sourdough demi baguette

OR

FRENCH ONION SOUP

with Comté cheese croutons (15 minutes)

MAINS & SIDES

LOBSTER THERMIDOR

(20 minutes)

FRITES

(25 minutes)

PEAS À LA FRANÇAISE

(5 minutes)

DESSERTS

TARTE AU CITRON

with raspberry compote

(5 minutes)

OR

ALMOND FINANCIER

with cherry compote

(25 minutes)

CHEESE SOUFFLÉ

Two twice-baked Camembert Soufflés with a creamy leek sauce, topped with Comté cheese

1. Gently turn out the soufflés from their container and put them in a baking dish, flat side down. Small individual baking dishes would be ideal, where the sauce is more contained, but you can put both soufflés in one larger dish. Pour over the leek sauce and sprinkle the Comté cheese on top. Divide the sauce and cheese half and half over each soufflé.
2. Cook for 10 minutes then lightly sprinkle the sourdough baguette with water and bake in the oven for 10 minutes from chilled, or 15 minutes from frozen. Continue to cook the soufflés and baguette for a further 10 minutes until the top is golden brown and the sauce around the soufflé is bubbling.
3. Remove everything from the oven and rest for 1 minute.
4. Gently put the soufflés onto serving plates (don't forget to drizzle over any excess cheese and sauce from the baking tray), slice the baguette and serve.

Cooking Instructions: 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.

FRENCH ONION SOUP

With Comté cheese croutons

1. Slice the baguette at an angle into 6 pieces and place them onto a baking tray. Sprinkle with the grated Comté cheese.
2. Place in the centre of the oven for 15 minutes.
3. Meanwhile heat the soup. Decant into a saucepan and heat over a medium heat to simmering point. You can also microwave by transferring the soup into a microwavable container, cover, and heat up for 4 minutes, stirring half-way through.
4. Once the 15 minutes it up, the cheese on the croutons should have melted. Remove from the oven.

Cooking Instructions: 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.

FILLET STEAK

With Garlic Butter, Peas à la Française and Frites

1. About an hour before you want to cook it, remove all packaging from the fillet steak and leave it to come to room temperature.

2. Pre-heat your oven to **fan oven at 180°C / electric oven at 200°C / gas mark 6.**

3. Empty the frites onto a non-stick baking tray and spread evenly. Place into the centre of the oven for 25 minutes or until golden.

4. Meanwhile drizzle the steak with olive oil and season with salt and pepper.

5. Sear in a hot pan or chargrill for the following times depending on your preference:

   – Rare: 4-5 minutes on each side

   – Medium: 7-8 minutes on each side

   – Well-done: 10-11 minutes on each side

6. About 5 minutes before the timer is up, remove the sleeve from the peas and pierce the film several times. Place onto a microwaveable plate and heat on full power (750w – 3 minutes / 850w – 2 minutes /1000w 1 minute 30 seconds). Carefully remove the film and stir halfway through the cooking time. Allow to stand 1 minute before serving.

   Alternatively, to heat on the hob, remove sleeve & film and decant peas into a saucepan and cover with a lid. Warm on a very low heat, stirring occasionally. Make sure they're fully heated before serving.

7. Once cooked, remove the steak from the pan and rest for 5 minutes before topping with the garlic butter (sliced into rounds) and serving alongside the frites and peas.

Cooking Instructions: 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.

CONFIT DUCK

With Braised Red Cabbage, Gratin Potato and Orange Jus

1. Pre-heat your oven to **fan oven at 180°C / electric oven at 200°C / gas mark 6.**

2. Place the confit duck (still within its bag) in a bowl or container. Boil a kettle and pour very hot/boiling water over the duck until it's covered and leave for 15 minutes.

3. When the oven is hot remove the film of the gratin potato and place the tray on a baking tray. Place into the oven for 35-40 minutes or until heated through and the top of the gratin is golden brown.

4. Once the time is up on the duck, remove from the water. Open the bag and pat down the duck with some kitchen towel so it's dry, then place the duck skin side up on a non-stick baking tray and/or onto parchment paper on a baking tray. Dispose of the bag and juices.

5. Meanwhile, decant the braised red cabbage into a saucepan and cover with a lid. Do the same with the orange jus (in a separate saucepan). Warm both pans on a very low heat,stirring occasionally. Make sure they're fully heated before serving.

6. You can also microwave them. For the braised red cabbage pierce the film several times. Place onto a microwaveable plate and heat on full power (900w) for 1 minute 20 seconds. Stir halfway through the cooking time. Allow to stand 1 minute before serving.

7. When the confit duck and gratin potatoes are ready, spoon half the red cabbage onto each dinner plate and spread around the plate. Add the confit duck on top, followed by the gratin potatoes on one side of the plate. Finish with drizzle of the orange jus on the side of the duck.

Cooking Instructions: 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.

LOBSTER THERMIDOR

With Peas à la Française and Frites

1. Pre-heat your oven to **fan oven at 180°C / electric oven at 200°C / gas mark 6.**
2. Empty the frites onto a non-stick baking tray and spread evenly. Place into the oven and set the timer for 5 minutes.
3. Remove the lobster from its packaging and place on a baking tray, shell side down.
4. Open the pot of thermidor sauce and mix thoroughly, then spread it evenly over the lobster meat.
5. Once the 5 minutes for the frites is up, add the lobsters to the oven and cook for 20 minutes or until the top of the sauce is a golden brown and the frites are golden.
6. About 5 minutes before the timer is up, remove the sleeve from the peas and pierce the film several times. Place onto a microwaveable plate and heat on full power (750w – 3 minutes / 850w – 2 minutes /1000w 1 minute 30 seconds). Carefully remove the film and stir halfway through the cooking time. Allow to stand 1 minute before serving.

   Alternatively, to heat on the hob, remove sleeve & film and decant peas into a saucepan and cover with a lid. Warm on a very low heat, stirring occasionally. Make sure they're fully heated before serving.
7. Remove everything from the oven. Put the lobster thermidor on a plate each, season the frites with salt to taste, add the peas and serve.

Cooking Instructions: 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.

DESSERT

Depending on your choice

TARTE AU CITRON

With raspberry compote

CHEF'S TIP:

If you have any ice cream, cream or crème fraîche, we'd recommend serving this on top, but it's not essential.

1. For best results, remove from the fridge 15-20 minutes before serving.
2. Remove the tart case and add the tartes to plates before serving alongside the raspberry compote.

ALMOND FINANCIER

With cherry compote

CHEF'S TIP:

If you have any ice cream, cream or crème fraîche, we'd recommend serving this on top, but it's not essential.

1. Pre-heat your oven to **fan oven at 180°C / electric oven at 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, eat directly from the pot.

Cooking Instructions: 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.

DESSERT

VALENTINE'S DAY CHOCOLATE FONDUE

With accompaniments

CHEF'S TIP:

If you have any fresh berries, we'd recommend serving this with fondue, but it's not essential.

1. Pre-heat your oven to **fan oven at 180°C / electric oven at 200°C / gas mark 6.**
2. Whilst the oven heats, decant the chocolate fondue into a saucepan and gently heat until it's bubbling, stirring occasionally. Alternatively, decant the chocolate into a microwavable container or jug and heat on full power for 2 minutes 30 seconds (900w), 3 minutes (800w) or 3 minutes 30 seconds (700w). Stir halfway through cooking.
3. While chocolate is warming up, remove the film from the madeleines and place them in the centre of the oven for 3-5 minutes to gently warm.
4. Remove from the heat and carefully empty the melted chocolate into a fondue set or your choice of container. Stir well using a whisk or fork before serving alongside the warm madeleines and palmer biscuits to dip.

Cooking Instructions: 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.

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 not currently recyclable

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.

CÔTE at home

@coteuk • coteathome.co.uk