

Christmas Catering

reheating instructions

Pork belly bites w palm caramel

reheat in a hot oven (220°C) rub with a little table salt on the skin, until hot and crispy

Smoked tomato arancini balls w aioli

(180°C) oven for about 15-20 mins

Pork & apple sausage rolls w tomato relish

(180°C) oven for about 15-20 mins until hot

Sand crab lasagne w crustacean sauce

covered in a (200°C) oven for about 30 mins until hot,
heat sauce on low heat on the stove and pour over lasagne once plated

Mushroom lasagne w porcini sauce

covered in a (200°C) oven for about 30 mins until hot,
heat sauce on low heat on the stove and pour over lasagne once plated

Confit chicken maryland with buttermilk sauce gf

These are vacuum sealed with chicken stock

heat in bag provided in a sous vide bath set at 64°C for 30 mins

or

cook (covered) skin side up, in oven with half a cup of water in the tray & the chicken stock (180°C) for 20-30 mins

pour buttermilk sauce on plate first, then place chicken on top

Potato & thyme gratin

(200°C) oven for about 30-40 mins until hot

Goats cheese, tomato & basil tart

serve cold or warmed in the oven (180°C) for 15-20mins

Porchetta

oil the skin – just enough for the salt to stick, not too much.

add a good amount of table salt on the skin and rub it in the score marks.

cook in a pre-heated hot oven (220°C) for about 30-40 mins until the skin has created a nice crackle.

turn oven down to (140°C) and continue cooking for about 1.5-2hrs or until the core temperature has reached 76°C gently

we recommend using a serrated knife to slice

warm jus on low heat and serve in a jug or pour over the sliced pork

*all times and temperatures are dependent on your individual oven,

please use as a guide and adjust where necessary.

all times are based on using a fan forced oven

Merry Christmas!

water st kitchen