



SHELLFISH LINGUINE

HAAR
AT HOME

DEAN | BANKS

SHELLFISH LINGUINE

BOX CONTENTS & ALLERGENS



Items:

- Picked Lobster Meat or Dressed Crab
- 1x Packet Linguine
- Spicy Tomato Sauce
- Chipotle Chilli Garnish
- Chopped Coriander
- 1x Loaf of Fresh Bread
- 2x Salted Caramel Chocolate Ganache
- Bottle of House White Wine



Dressed Lobster

Lobster (CRUSTACEANS), Unsalted Butter (MILK)

Dressed Crab

Crab (CRUSTACEANS)

Linguine

Durum Wheat (GLUTEN), Semolina, Water - May Contain Traces of SOYA

Tomato Sauce

Plum Tomatoes, Chilli Flakes, Coriander Seeds, Fennel Seeds, Salt, Sugar

Coriander

Coriander

Chipotle Seasoning

Chipotle Chilli Flakes

Coblet Bread Loaf

Maize Flour, Maize Semolina, Wheat Flour (GLUTEN), Sunflower Seeds, Salt, Rapeseed Oil, Palm Oil (RSPO), Spices, Ascorbic Acid

White Wine

Contains SULPHITES

Salted Caramel Chocolate Ganache

Unsalted Butter (MILK), Milk Biscuits: Fortified Wheat Flour (Wheat Flour (GLUTEN), Iron, Thiamine, Nicotinic Acid, Calcium Carbonate), Palm Oil, Sugar, Barley Malt Extract (GLUTEN), Glucose Syrup, Dried Whole Milk (MILK), Raising Agents (Ammonium Carbonates, Sodium Carbonates), Salt, Flavouring: Caramel (Sugar, Unsalted Butter (MILK), Double Cream (MILK), Salt, Tonka Bean; Chocolate 55%: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier, Soya Lecithin (SOYA), Natural Vanilla Flavouring, Whole Milk (MILK), Double Cream (MILK), Unsalted Butter (MILK), Sugar



Disclaimer:

Our food is packed in an environment where all 14 major allergens may be present. Therefore, whilst we have strict separation processes, we cannot guarantee that menu items will be completely free from any particular allergen. If you have any concerns, please contact us before ordering.

PLEASE NOTE THAT THESE INGREDIENTS ARE NOT SUITABLE FOR HOME FREEZING

On a rare occasion, we need to substitute items. This may be as a result of supplier availability or seasonality.

SHELLFISH LINGUINE

METHOD

- Preheat oven to 200c/180c fan/gas 6.
- Place a large pot of water on a high heat and season with a pinch of salt; bring to a boil.
- Place half of the pasta in boiling water and cook for 12mins. Keep the other half packet for a rainy day!
- Pour your spiced tomato sauce into a medium pot/pan. Take one ladle of your pasta water and add it to the sauce.
- Stir the sauce and warm through on a medium heat until lightly simmering.
- Warm bread in the oven for 5mins.
- Add the lobster or crab meat* to your sauce & stir gently until warmed through.
- Drain your pasta and toss through the sauce & lobster meat until evenly coated.
- Divide your pasta into two bowls - garnish with the chipotle chilli flakes & chopped coriander to taste.
- Serve your bread alongside and enjoy!
- *Your chocolate ganache desserts are ready to eat but we recommend to take them out of the fridge when you start to enjoy your dinner - eating at room temp gives the chocolate a lovely, smooth consistency!*

**Although every care has been taken, please be aware of small pieces of shell*



