

stickywalnut

BURN
TRUFFLE

HISPI

WRECKFISH

PINION

KALA

THE WHITE HORSE

CHURTON



Merry
Christmas
from all of us

ELITE
BISTRO

AT HOME

Hello there,


Are you ready to make the tastiest, simplest
Christmas Dinner of your life?

Have a little read of this book before the big day
to familiarise yourself with the steps involved.

Our chefs have done the hard work for you so it will
(hopefully) be a doddle, meaning less time in the kitchen
and more time spent with your loved ones.

Which is what Christmas is all about, isn't it?

We hope you have a wonderful day,

all the Elite Bistros team


Before we begin

Firstly, grab yourself a cuppa and sit down to give this a read (preferably before Christmas morning!)

Every attempt has been made to make this process as simple as possible but a little foresight goes a long way. We want you to feel comfortable before getting stuck in. Understanding the recipe instructions in advance will help you achieve the best results and make for all-round smooth-running kitchen.

For ideas on how to plate, please look at our photos online at elitebistroathome.com or on our Instagram @elite_bistros.

And of course, please ensure all hot food is piping hot before serving.

Checklist

What you'll need to have to hand!

- 1 frying pan
- 1 small saucepan
- 2 large saucepans
- 1 large roasting tray with cooling rack
- 1 large roasting tray
- 2 small baking trays
- 1 colander
- Baking parchment or tin foil
- Salt, pepper and butter
- A glass of fizz (for you)
- Speakers to get the festivities started

Now's a good time to double check all the ingredients have arrived with you safely.

We'd also suggest making a quick note of everything that will need to be brought to room temperature before cooking.

The order of play

You've got three courses to look forward to but we've actually split these instructions into four parts.

Because although most of the work has been done by our chefs, roast potatoes just aren't the same when sent through the post. We couldn't let you have Christmas without proper, crispy, fluffy roast potatoes though, so we've dedicated a whole section to our guide to making them at home.

The method for your sirloin is called 'reverse sear' whereby you cook the meat gently at a low temperature and then sear the outside once a desired internal temperature is reached. Cooking your beef this way gives you more control and can take the stress out of preparing the perfect roast whilst battling to get everything else through the oven. We have provided a digital temperature probe so you can don your apron and feel like a professional chef for the afternoon.

Timing your day

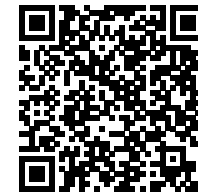
Use these time guides to help you plan your day.

There's space to write in your own timings depending on when you would prefer to be eating your main meal.

	Est time required	Start	End
Preparation and starters	30 minutes		
Roast potatoes	40 minutes		
The main event	45 minutes		
To finish	5-35 minutes <i>depending on method</i>		

Dancing in the kitchen

Scan to find our Spotify playlist with some chilled festive tunes for enjoying when cooking and dining.



Preparations & starter

Something easy to start, it's just a case of getting things ready.

Your starters have been prepared and just need to be brought up to room temperature, so we'd suggest taking them out of the fridge for 30 minutes whilst you get ahead with some preparations for your main meal.

This is a great time to set your table and make sure you have all the required pots and pans to hand too.

Required

- Paté en croûte and accompaniments
- Cauliflower cheese
- Devils on horseback
- Smoked honey and garlic
- Carrots
- Potatoes
- Stuffing
- 1 large saucepan
- 2 small baking trays
- Colander

Preparations & starter

Pork, pistachio and armagnac prune paté en croûte

1. Take out of the fridge around 30 minutes before serving.
2. Slice open the packet containing the paté en croûte and carefully lift it from the card and onto your plate
3. Serve alongside a spoon of the accompanying Sauternes jelly and pear and mustard seed chutney.

Preparing your trimmings for later

1. Peel your potatoes and cut each one into four.
2. Place them into a large saucepan, add a large pinch of salt and cover with cold water.
3. Place the pan onto your stove at a high heat and allow the water to come to the boil.
4. As the water reaches boiling point, turn the heat down so the water is gently simmering. Add the spuds and simmer for **5 minutes**.
5. Line two small baking trays with sheets of baking parchment or foil.
6. On one tray lay out the devils on horseback and stuffing, both in a single layer.
7. On one half of the second tray empty the contents of the carrots and drizzle over all the smoked garlic honey.
8. Remove the cardboard lid of the cauliflower cheese, sprinkle over the grated cheese and place on the tray containing the carrots. Keep to the side for later.
9. After the spuds have been boiling for 5 minutes, carefully strain the water away using a large sieve or colander. Spread the spuds out in the colander and allow them to steam off and dry out a little. Keep to the side for later.

Roast potatoes

Get's get this show on the road!

Here is our guide on how to achieve perfect roast potatoes at home.

Once the spuds are in the oven, this might be a good time to go ahead and enjoy your starters.

Required

- Potatoes
- Garlic and thyme infused beef fat
- Roasting tray

1. Pre heat your oven to 200c.
2. Take a roasting tray (big enough to just accommodate the spuds in a single layer) empty the garlic and thyme infused beef fat into the tray. Pick out of any garlic cloves or twigs of thyme.
3. Place the tray into your oven to preheat for **5 minutes**.
4. Take the steamed off potatoes and gently toss them in the colander to fluff up the edges.
5. After 5 minutes, being very careful, take the roasting tray full of hot fat from the oven and gently pour the spuds into it.
6. Stir the potatoes around in the tray to ensure an even coating of fat, then spread them out into a single layer.
7. Roast the spuds for **10 minutes** before taking the tray from the oven and turning each one onto their other sides. Roast for another **10 minutes**.
8. Turn them again and then roast for a further **10 minutes**, turning halfway through at **5 minutes**. (30 minutes roasting time in total)
9. When the time is done, remove the tray and strain off any excess fat using a colander or sieve. Leave to one side for later.

The main event

Your Elite Bistro At Home Christmas dinner: Sirloin for 2

The beef for your Christmas dinner was hand selected from the finest British cattle in mid-November and has been expertly aged for 35 days in Aubrey Allen's state of the art ageing rooms. We have been working with Aubrey Allen at Elite Bistros for the past few years. Their dedication to a quality and consistent product and their passion for exceptional customer service makes our working relationship an absolute joy.

You can choose to cook your beef how you see fit or, you can follow the guide will help you achieve a perfectly pink roast beef.

Required

- Aubrey Allen's 35 day aged sirloin
- Cauliflower cheese
- Devils on horseback
- Carrots
- Red cabbage
- Stuffing
- Brussels sprouts
- Crispy bacon and chestnuts
- Roast potatoes
- Cranberry sauce
- Sourdough bread sauce
- Red wine gravy
- 1 small saucepan
- 1 large saucepan
- 1 roasting tray with cool rack
- Meat probe

1. Pre heat your oven to 100c. Remove the beef from the fridge and coat it in one tablespoon of cooking oil, making sure to rub it into all the meat. Season every side of the meat liberally with fine/table salt.
2. Place the beef onto the cooling rack, standing it upwards with the bone side touching the rack and the fat cap pointing up. Pop in the oven until the core temperature reaches 45c. This will take around **30 minutes** but check after **15 and 25 minutes** by using the probe provided. To use the probe take the beef from the oven and pierce the top of the joint on the fat end, push the tip of the probe into the meat at its deepest point until it hits the bone, then, slowly bring the probe back up to where you think the middle of the joint is. Take the lowest temperate reading as true.
3. When the beef joint is up to temperature, remove from the oven and allow to rest on the worktop for **15 minutes**.
4. After 15 minutes, place a frying pan onto high heat and add a splash of cooking oil. Immediately place the joint fat side down into the pan. As the pan comes up to the correct temperature it will begin to sizzle. Leave it in place for **1 minute** until the fat has turned a deep golden colour.

5. Now carefully turn the meat onto one of its sides and fry for **30 seconds** before turning it again and repeating on the other side. You should achieve a lovely dark brown crust on the meat.
6. Now add 25g of cold butter to the pan, reduce the heat to a medium temperature and allow the butter to sizzle and brown. Once the butter is foaming and a lovely golden brown colour, baste the joint in the foaming butter for **1-2 minutes**. Remove the joint from the pan and allow it to rest for 20 minutes before carving.
7. Turn your oven up to 200c. Place your carrots, devils on horseback, cauliflower cheese and stuffing into the oven and set a timer for **20 minutes**.
8. Bring a large pan of water to simmer. Carefully place your red wine gravy, bread sauce and red cabbage, in their bags, into the pan to warm for the last **5 minutes** on the oven timer.
9. In a small saucepan add a knob of butter, pinch of salt and a table spoon of water, empty the contents of the Brussels sprouts on top and place on a medium heat. Stir continuously for **3-4 minutes** and then remove to plate. Scatter over the crispy bacon and chestnuts.
10. When the oven timer chimes, you can remove all the contents. The stuffing, devils on horseback and carrots will need transferring to serving dishes with a pinch of salt on top. The cauliflower cheese can stay in the tray but do warn your guests it will be hot.
11. Once needed, carefully remove your gravy, bread sauce and cabbage from the water and pour the contents of the gravy into a warm jug ready and the bread sauce and cabbage into their respective serving dishes. Snip the corner of the cranberry sauce and squeeze into your desired serving dish.
12. Place the roast potatoes back in the oven whilst you start placing everything on the table. They'll just need **3 minutes** or so to warm through.
13. To carve your sirloin; place the joint flat onto your chopping board with the fat facing upwards. At the bone end of the joint use a sharp knife to slice downwards until it hits the bone on the underside. Being careful, twist your knife horizontally in line with your chopping board and slice along the joints length releasing it from the bone. Now place the boneless joint flat onto your chopping board with the fat facing away from you. Carve the meat downwards through the fat into thin strips. Season the slices with a little sea salt and dinner is served. Enjoy!

To finish

Whiskey and brandy soaked Christmas pudding

The pudding has already been steamed so you only need to heat it through.

Tip: Take the brandy butter out of the fridge to come up to room temperature

You can warm our pudding two different ways, set over large pan of water to slowly steam or in the microwave. We feel the end result of both methods is equally delicious, so please don't feel as though you are doing the pudding a disservice by putting it in the microwave.

To steam:

1. Find a sauce pan that is large enough to fully accommodate the pudding dish.
2. Unwrap the pudding dish then cover the top of the bowl tightly with a layer of tin foil.
3. Carefully place the bowl into the centre of your saucepan and pour cold water into the pan until it reaches two thirds up the pudding.
4. Set the saucepan over a gentle heat. For a two portion pudding, steam it for at least **20 minutes**, for a four portion pudding steam for at least **35 minutes**.

To microwave:

Size	Power	Cooking time	Resting time	Then cook for
For 2	500w	1 min	1 min	1 min
For 4	500w	2 min	1.5 min	2 min

To serve:

Serve the pudding with the butter and the orange marmalade. If you feel like being extra indulgent, double cream, custard or a brandy sauce would be lovely too.

Toast to the New Year

Enjoy a bottle of wine on us with your next Elite Bistro At Home menu box.

Scan the code below and order our Winter Menu by 26th January. Don't forget to add your chosen wine to your basket from Vioigner, Monastrell Rosado or Shiraz and use the code JANWINE at checkout!

