

MH at Home.



ENTREE

Shaoxing, ginger and black vinegar braised oxtail in Chinese steamed buns

MAIN

SHAWARMA- Whole Boneless free range chicken roasted with middle-eastern shawarma spices with baby coz lettuce, pickled red onion and cherry tomato, garlic Labneh, spiced Mount Zero black lentils and Lebanese flat bread.

(Perfect for Shawarma wraps or an amazing Lebanese roast chicken with sides and salad)

ADD A VEGETARIAN PACK

Braised Mushroom Bao and Vegetarian Pulao

ADD A DESSERT CANAPÉ SELECTION

Black Forrest walnut brownies | Beryl's caramel cups | Flourless orange cake | Berry cheesecake

HEATING and PREPARATION:

For the oxtail / mushroom bao buns:

Place the bar buns in the bag into the microwave and heat for two minutes

For the Vegetarian Pulao:

Place the Pulao still inside the vacuum bag into a medium sized pot of simmering water for 12- 15 minutes. Serve in a bowl or as sides to rest of meal.

For the Chicken Shawarma:

1. Preheat oven to 180°C and bring a medium sized pot of water to a simmer
2. Place chicken on baking paper in a roasting tray and heat for 20 minutes until heated through
3. Place the packet of lentils into the pot of simmering water for 15 minutes
4. Once the chicken and lentils are hot remove from the oven and water and place the pita breads onto the racks in the oven for two to three minutes
5. While you are freshening up the pita bread, place the chicken onto a large plate and the lentils, lettuce and sides into small bowls to serve and arrange banquet style on the table.
6. Remove the pita from the oven. Or cut into triangles alternative to shawarma style.
7. Rip off pieces of the boneless chicken and place into a pita bread along with some lettuce, lentils, pickles and labneh. Roll up and eat!

Ingredients List:

BONELESS ROAST CHICKEN- Garlic, lemon, oil, wine, salt, pepper, cinnamon, cardamom, coriander, turmeric, ginger, paprika, cumin

PICKLES- Cherry tomato, red onion, sugar, salt white wine vinegar

LABNEH- DAIRY yoghurt, salt, pepper, garlic, lemon, sumac

LENTILS- Carrot, onion, celery, white wine, garlic, coriander, cumin, tumeric, tomato, paprika, cinnamon, nutmeg, cloves

PITA BREAD- WHEAT flour, canola oil, sugar, salt, yeast, milk, SOY flour

OXTAIL BAO- WHEAT Flour, yeast, sugar, salt, baking powder, vinegar, vegetable oil, beef, onion, garlic, ginger, SOY, black vinegar, Chinese five spice

MUSHROOM BAO- WHEAT Flour, yeast, sugar, salt, baking powder, vinegar, vegetable oil, mushroom, onion, garlic, ginger, SOY, black vinegar, Chinese five spice

VEGETARIAN PULAO- Basmati rice, DAIRY BUTTER, DAIRY YOGHURT, cauliflower, tomato, chickpeas, corn, peas, red capsicum, garam marsala, garlic, carrot DAIRY PANEER, mint, coriander

FLOURLESS ORANGE CAKE- Orange, ALMOND MEAL, ALMONDS, EGGS, sugar, baking powder, DAIRY CREAM, cream cheese. Vanilla, strawberry, blackberry, raspberry, blueberry, EGGS

CARAMEL CUPS- WHEAT FLOUR, sugar, coconut, DAIRY BUTTER, golden syrup, condensed milk, dark chocolate

BLACK FOREST BROWNIES- Chocolate, EGGS, sugar, WALNUTS, ALMONDS, ALMOND MEAL, DAIRY BUTTER, cherries