

MH Tour de France.



ENTREE

Garlic and herb Jaquin Buchette with Sourdough
Truffled Messmate honey and Salt kitchen Noix de Jambon

MAIN

Cassoulet: Confit duck maryland with assemblage of pancetta, pulled pork shoulder, white beans, borlotti beans, thyme and sage with french bean salad

ADD A VEGETARIAN SELECTION

Roast cauliflower and vegetable cassoulet

ADD A DESSERT CANAPÉ SELECTION

Basque burnt cheesecake with lemon curd and blueberries

HEATING and PREPARATION:

45 minutes before serving main course:

- Preheat oven to 170 degrees celsius
- Bring a medium sized pot of water to a simmer
- Cut the sourdough baguette on an angle into 2cm slices
- On a platter arrange the sourdough slices, noir de jambon, Jaquin Buchette and truffled honey. Your starter is now ready and waiting

20 minutes before main:

- Place the Duck Maryland onto baking paper and onto an oven tray and place in the oven.
- If having vegetarian option take cauliflower out of bag and place on tray with baking paper for 10 minutes. It just needs to heat through.
- Leaving the cassoulet (and vegetarian cassoulet if having this option) inside the bag, drop it carefully into the pot of simmering water.
- Leave both the duck and cassoulet to heat for 15 minutes
- Arrange the French green bean salad onto a plate or serving bowl.

5 minutes before main: Use a pair of tongs lift the duck Maryland (or cauliflower) on to plate and carefully empty the cassoulet into a serving bowl.

Dessert: For the Basque burnt cheese cake simply lift the cheesecake onto a plate or bowl and serve with a side of the lemon curd Bon appetit!

Ingredients List:

Sourdough Baguette- Flour, yeast, water, salt, sugar

Garlic and Herb Jaquin Buchette- Goats milk, garlic, fresh herbs

Truffled Honey- Honey, truffle

Confit Duck Maryland- Rosemary, sage, thyme, prosciutto, salt, pepper, oil oil, duck

Cassoulet- White beans, borlotti beans, garlic, onion, carrot, celery, tomato, rosemary, sage, thyme, wine, pork, pancetta

Cauliflower and veg cassoulet- paprika, olive oil, salt&pepper, chickpea, tomato pasta, carrots, celery, cauliflower, oregano, thyme

French Bean Salad- Green beans, chervil, capers, mustard, vinegar, olive oil, salt, pepper, garlic, onion

Basque Cheesecake- Neufchatel cheese, eggs, sugar, cream, salt, lemon, blueberries

Lemon Curd, eggs, sugar, butter, lemon,

Noix de Jambon -Pork, salt