

## Rick's Smoked Salmon Pâté

### You will need

Large bowl

### Ingredients

- Smoked salmon pâté (**sulphites, fish, milk, mustard, egg**)
- Mixed leaves
- Vinaigrette (**sulphites**)
- Sourdough (**gluten**)

**(allergens in bold)**

---

### Cooking Instructions

1. Slice and toast bread.
2. Mix the salad in a bowl and dress with the vinaigrette.
3. Enjoy the pâté spread on warm toast with salad.

## Coq Au Riesling

### You will need

2 pans, plain flour, small piece of butter

### Ingredients

- Chicken
- Coq au Riesling sauce (**gluten, sulphites, milk**)
- Buttered potatoes (**milk**)
- Parsley

**(allergens in bold)**

---

### Cooking Instructions

1. Dust the chicken pieces in flour and shake off any excess.
2. In a pan, heat the butter and fry the chicken pieces until browned evenly, then place on a baking tray in an oven at 180°C for 10 minutes. To check if the chicken is cooked, insert the tip of a knife in the chicken pieces as far as the bone, any juices should run clear and if they don't continue to cook for a little longer.
3. Heat the Riesling sauce in a pan and simmer for 3 minutes.
4. Place the bag of potatoes into a pan of gently simmering water for 8 - 10 minutes, or microwave for 2-3 minutes. Cooking times may vary, cook until piping hot.
5. Add the chicken pieces to the Riesling sauce and simmer for a further 2 minutes.
6. Chop the parsley and add before serving with the buttered potatoes.

## Chocolate Torte

### Ingredients

- Chocolate torte (**milk, soya, eggs and nuts**)
- Clotted cream (**see pack for details**)

**(allergens in bold)**

### Cooking Instructions

1. Plate and serve with clotted cream (if you would like this warm you can put the torte in the microwave briefly before serving).