

STEIN'S AT HOME

Turbot & Asparagus Menu



Scallops with truffle butter



Roast Tronçon of Turbot



Sticky Toffee Pudding



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Scallops

with truffle butter, chives and crispy shallots

Ingredients:

Scallops | Truffle butter | Chives | Crispy shallots

Cooking Instructions:

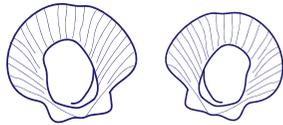
Preheat the grill to high heat.

Rinse the scallops thoroughly in cold running water.

Lay the scallops in their shells, season with salt and pepper and place a slice of truffle butter onto each scallop and grill for 4-5 minutes, until the butter starts to bubble around the edge of the shell.

While the **scallops** are cooking, finely chop the **chives**.

Once cooked, sprinkle the **scallops** with the **crispy shallots** and some of the chopped **chives**. Reserve the remaining **chives** for the main course.



Who doesn't love truffle butter, especially with scallops. - Rick

Roast Tronçon of Turbot

with bone marrow gravy and chives, minted potatoes and asparagus

Ingredients:

Turbot | Bone marrow gravy | Buttered potatoes
Mint | Asparagus | Chives

Cooking Instructions:

In a non stick pan on a medium high heat, heat 2 tablespoons of **vegetable oil**.

Season the **turbot** with **salt**, and fry in the oil until the skin is coloured on both sides.

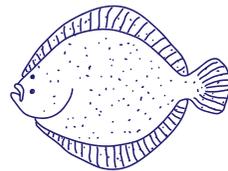
Place the **turbot** on a baking tray, put into an oven heated to 180°C and roast for 8 - 10 minutes.

Whilst the **turbot** is roasting, heat the **potatoes** in their bag in a pan of simmering water for around 8 minutes, or pierce the bag and microwave for 3 minutes until piping hot. Once hot, finely chop the **mint** and mix with the **potatoes**.

Gently warm the **bone marrow gravy** in a small pan.

Boil the **asparagus** in **salted water** for 3 minutes. Drain and season with **sea salt** and **pepper**.

When your **turbot** has finished cooking, serve on warmed plates with the **bone marrow gravy**, **asparagus** and **potatoes**. Sprinkle with the chopped **chives**.



Turbot is, as far as I'm concerned, the best luxury fish available anywhere. And the best way of cooking this King of the Sea is on the bone. By keeping the fish on the bone you retain so much moisture during cooking and, as with cooking meat on the bone, it adds great flavour. - Jack

Sticky Toffee Pudding

with Cornish clotted cream

Ingredients:

Sticky toffee pudding | Toffee sauce
Clotted cream

Cooking Instructions:

Decant the **pudding** into a microwave safe dish. Place in the microwave (with a lid on) for 2 minutes or pop into the oven in a heatproof dish with a lid on for 12 minutes.

Serve the **pudding** with the **sauce** poured over.

Spoon over the **cream**.

I believe that Sticky Toffee Pudding was invented by Francis Coulson, chef and co-owner of The Sharrow Bay Hotel in the Lake District, in the '70's. He likened pastry making to piano playing "it is an art that comes as much from the heart as the hands" he said. - Rick

Made in an environment handling: CELERY, CEREALS CONTAINING GLUTEN (such as barley and oats), **CRUSTACEANS** (such as prawns, crabs and lobsters), **EGGS, FISH, MILK, MOLLUSCS** (such as mussels and oysters), **MUSTARD, PEANUTS, SESAME, SOYBEANS, SULPHUR DIOXIDE AND SULPHITES, NUTS**

Please **refrigerate items** after opening your box.
Box contains **gel packs** which are designed to keep the food cool, please dispose of these.
Occasionally we may need to substitute products if we're unable to source from our suppliers.