

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. Toast the bread.
2. Mix the salad in a bowl and dress with the vinaigrette.
3. Serve with pâté spread on the toast alongside the salad.

Coq Au Riesling

You will need

2 pans, plain flour, 30g butter, 30ml oil

Ingredients

- Chicken

- Coq au Riesling sauce (**gluten, sulphites, milk**)

- Buttered potatoes (**milk**)

- Parsley

(allergens in bold)

Cooking Instructions

1. Preheat the oven to 180c/160c fan . Season the chicken pieces with salt and pepper and dust with flour. Heat water in a pan to cook the potatoes.
2. In a frying pan, heat 30g butter and 30ml oil and fry the chicken pieces until browned all over, then place on a baking tray and continue to cook in the oven for 10 minutes.
3. While the chicken is in the oven, heat the Riesling sauce in a pan and simmer for 3 minutes. Cook the potatoes in the microwave now if not previously pan cooked, cook until piping hot.
4. Place the bag of potatoes into a pan of gently simmering water for 8 - 10 minutes (or microwave for 2-3 minutes later while you warm the sauce).
5. Add the chicken pieces and any meat juices to the Riesling sauce and simmer for a further 2 minutes until piping hot.
6. Chop the parsley and add to the chicken before serving with the buttered potatoes.

Chocolate Torte

You will need

Spoon, hot water

Ingredients

- Chocolate cake (**milk, soya, eggs, nuts**)

- Clotted cream (**see pack for details**)

(allergens in bold)

Cooking Instructions

1. Warm a spoon in a mug of hot water.
2. Put the cake on a plate and warm for 30 seconds in a microwave.
3. Use the warmed spoon to add the cream.