

PREPARATION INSTRUCTIONS

WE'VE DONE THE HARD WORK, NOW IT'S TIME FOR YOU TO TAKE OVER AND IMPRESS SOMEONE SPECIAL

1ST COURSE

PRAWN COCKTAIL (BOX 1)

- Plate prawns and cocktail sauce as per photos and video from website.

2ND COURSE

CRAB AND SHRIMP CAKES (BOXES 2 & 3)

- Preheat oven to 375°F
- Remove lid from box 2 and place in oven for 12 to 14 minutes (For a crispier finish, leave in oven for an extra 2 to 3 minutes)
- Place salad from box 3 in a mixing bowl and toss with dressing to taste
- Plate crabcakes as per photos and video from website

3RD COURSE

SMOKED SABLE FISH (BOXES 4 & 5)

- Preheat oven to 375°F
- Remove lid from boxes 4 and 5 and place in oven for 20 to 24 minutes
- Plate sable fish and vegetables as per photos and video from website

4TH COURSE

MIGNARDISES (BOX 6)

- Plate your mignardises as you wish - be creative
- Post photos to instagram with the hashtag **#provenceathome** and tag **@provencemarinside** for your chance to win