

PREPARATION INSTRUCTIONS

1ST COURSE

HERB DE PROVENCE CRUSTED GOAT CHEESE

(BOXES 1 & 2)

- Preheat oven to 400°F
 - Remove lid from Box-1 and place in oven for 3-4 minutes
 - Dress salad from Box-2 with house dressing from Container-A
 - Plate goat cheese and salad as per photos and video from website
 - Drizzle with balsamic reduction from Container-B
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2ND COURSE

CARVED HAM

(BOXES 3H & 4)

- Preheat oven to 400°F
- Remove lid from Box-3H and place in oven for 10-12 minutes or until hot
- Remove lid from Box-4, remove hot mustard (Container-C) and place Box-4 in oven for 8-10 minutes or until hot
- Plate vegetables, scalloped potatoes and ham as per photos and video from website.
- Serve hot mustard from Container-C on the side

Be sure to time your components so they are finished at the same time

3RD COURSE

CLAFOUTIS AUX FRUITS ROUGES

(BOX 5)

- Plate Clafoutis from Container-F
 - Garnish as you wish with raspberry coulis and whip cream from Container-G and Container-J
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