

BIG WEEKENDER



SLOW-COOKED BEEF SHIN BRUNCH

What you'll need:

Beef shin
Muffin
Eggs
Chimichurri

Allergens: Egg,
Gluten, Sulphur
Dioxide

- STEP 1:** Empty the beef shin into a saucepan and heat through on a low heat for about 10 minutes until piping hot.
- STEP 2:** Make the eggs. We recommend poaching the egg for this dish, however, make your eggs however you like them best!
- STEP 3:** Toast the muffin.
- STEP 4:** Spoon the beef shin onto the muffins. If poaching the eggs, shake off the excess water from the eggs and place onto the beef. Spoon on the chimichurri.

Tips for making perfect poached eggs:

Boil the kettle and pour the water into a shallow pan on the hob. Turn the heat to low until the water is just below a simmer. Add a splash of vinegar and stir the water to create a slow whirlpool. Crack the egg into a small glass or bowl and then slowly pour into the swirling water. For soft poached, the egg will take approx 3 mins.



WILD MUSHROOM RISOTTO

What you'll need:

Risotto
Stock
Parmesan
Butter
Tarragon

Allergens: Celery,
Milk, Sulphur
Dioxide

- STEP 1:** Heat the stock in a saucepan to a rolling boil. In a separate pan, heat the risotto on a medium heat.
- STEP 2:** Once the risotto has warmed through, pour in the hot stock and keep stirring until the stock has been absorbed and it has reached your desired consistency.
- STEP 3:** Mix in the butter, tarragon and half of the parmesan until fully combined. Plate up and sprinkle over the rest of the parmesan to finish.



APPLE & MIXED BERRY CRUMBLE

What you'll need:

Fruit filling
Crumble topping

Allergens:
Egg, Gluten, Milk,
Peanuts, Soya,
Nuts

- STEP 1:** Preheat the oven to 180°C.
- STEP 2:** Put the fruit filling in a saucepan and put on a medium heat for about 10 mins.
- STEP 3:** Transfer the hot fruit filling into an oven-proof serving dish. Cover with the crumble topping and place into the oven for approx. 15 mins. The fruit filling should bubble around the edges and the crumble topping should toast.
- STEP 4:** While the crumble is in the oven, gently heat the custard until its warmed through in either a saucepan or microwave.

BIG WEEKENDER



PLOUGH BURGER KIT

What you'll need:

Brioche buns
Beef patties
Cheese slices
Pickles
Lettuce
Plough sauce
Onions
Bacon

Allergens: Egg,
Gluten, Milk,
Sulphur Dioxide,
Celery, Mustard

* The brioche buns will feel firm. They are freshly baked, and will soften when steamed.

STEP 1: Put your extractor fan on full blast and open the windows. Heat up a frying pan on a high heat.

STEP 2: Rub each beef patty with a small amount of olive oil and season generously with salt and pepper. Place the patties into the hot pan and leave to cook.

STEP 3: After approx. 4 mins, flip the patties and place a slice of cheese on top. Cover with a lid or an upturned frying pan to help melt the cheese and then cook for a further 4 mins.

STEP 4: Once the burgers have finished cooking, remove them from the pan and set aside to rest for a few minutes.

STEP 5: Drain the excess fat from the pan, but do not wipe clean. Put back onto a high heat and fry the bacon in the residual oil. When the bacon is done, place on top of the burgers.

STEP 6: Put the brioche buns into the pan with the sliced side faced down to toast. For best results, steam the buns by splashing a small amount of water in the pan and placing a lid on top.

STEP 7: Assemble your burgers how you like them!

We'd love to see your finished masterpiece! Please post a picture on Instagram and tag us so we can see.

@ploughharborne



Scan this QR code to take you to our Plough playlist

We really value your feedback please scan here to let us know what you thought

