



MARIS PIPER
TAKE AWAY

THANK YOU FOR YOUR ORDER!

We are delighted that you - even now in this difficult period - want to enjoy the wonderful dishes from Maris Piper.



BEEF WELLINGTON

Pre heat the oven at 220 °C. Put the thermometer in de side of the Wellington.

Place the Wellington on baking paper in the middle on an oven grid.

Bake the Wellington in the pre heated oven on 220 °C.

When the thermometer shows a temperature of 41 °C, the Wellington including the oven grid must be taken out of the oven.

Leave the Wellington with the thermometer out of the oven, let it warm up until 52 °C.

Meanwhile heat up the Madeira gravy in a small pan on low heat.

When the Wellington is at the right temperature, it is ready to serve.

Cut 2 cm from the ends of the Wellington and cut the rest of the Wellington with a sharp knife in the ordered amount of pieces.

Divide the piece over the plates and serve the Madeira gravy on the side.

POTATO PUREE

Heat the mashed potatoes in a saucepan.

Using a whisk, stir the puree until smooth over low heat.

SPINACH SALAD WITH TROMPETTE DE LA MORT, PARMESAN CHEESE AND TRUFFLE (GREEN STICKER)

Dress the spinach with the ready made dressing, truffle oil, shallots, trompette de la mort, Parmesan cheese and candied garlic.

Mix it al together in a bowl.

ENJOY!

Ps. We would love to see your creations! Tag us in your Instagram or Facebook post, so we can repost!