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# Estelle

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## PROVIDOOR

Estelle in Northcote, is Scott Pickett's original restaurant, heading into its tenth year of business. We're pleased to share a range of our signature dishes so you can enjoy Estelle's flavours in the comfort of your own home.

PUFFED VEAL TENDONS WITH FAUX BACON  
BLACK RICE CRACKERS, TOASTED SEAWEED  
AND VINEGAR

KINGFISH SASHIMI, BONITO CREAM AND  
PICKLED SHALLOTS

JERUSALEM ARTICHOKE VELOUTÉ

BAKED BEETROOT, CORIANDER DRESSING,  
FINGER LIME AND LEMON PUREE

WAGYU EYE RUMP, CARROTS AND BONE  
Marrow BORDELAISE

SMOKED EGGPLANT, SHIITAKE XO,  
PICKLED BABY CORN AND CRUSHED  
MACADAMIA

HAY SMOKED POTATOES, SHIITAKE SMOKED  
GLAZE AND POTATO CRUMBLE

FRANGIPANE, FLORAL RHUBARB COULIS  
AND POACHED RHUBARB





## DESSERT

READ THROUGH ALL INSTRUCTIONS BEFORE YOU START TO COOK

FRANGIPANE, FLORAL RHUBARB COULIS AND  
POACHED RHUBARB

- 1 Preheat oven at 160°C, remove the lid on the foil container Place the frangipane foil in the oven for 10min or until warm inside.
- 2 Take out of the oven and portion and plate, place the poached rhubarb on top or as you wish.
- 3 Drizzle the coulis over it or serve it on the side.

## ESTELLE MIX: for 2



SERVES — 2 PEOPLE



STARTERS & MAINS — 30 MIN  
DESSERT — 12 MIN



BEFORE YOU START

Preheat oven to 180°C on fan force  
Remove all ingredients from the fridge, except dessert  
Set aside a frying pans and a small saucepan



### DISHES & DIETARY NOTES

GF = GLUTEN FREE G = CONTAINS GLUTEN NF = NUT FREE CF = CONTAINS FRUCTOSE  
VG = VEGAN V = VEGETARIAN DF = DAIRY FREE CD = CONTAINS DAIRY CS = CONTAINS SESAME

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| A PUFF VEAL TENDONS WITH FAUX BACON.                               | F WAGYU EYE RUMP, CARROTS AND BONE MARROW BORDELAISE.                    |
| B BLACK RICE CRACKERS, TOASTED SEAWEED AND VINEGAR.                | G SMOKED EGGPLANT, SHIITAKE XO, PICKLED BABY CORN AND CRUSHED MACADAMIA. |
| C KINGFISH SASHIMI, BONITO CREAM AND PICKLED SHALLOTS.             | H HAY SMOKED POTATOES, SHIITAKE SMOKED GLAZE AND POTATO CRUMBLE.         |
| D JERUSALEM ARTICHOKE VELOUTÉ.                                     | I FRANGIPANE, FLORAL RHUBARB COULIS AND POACHED RHUBARB.GF/CD            |
| E BAKED BEETROOT, CORIANDER DRESSING, FINGER LIME AND LEMON PUREE. |  |

## INSTRUCTIONS: STARTERS

READ THROUGH ALL INSTRUCTIONS BEFORE YOU START TO COOK

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### PUFFED VEAL TENDONS WITH FAUX BACON

- 1 Remove the tendons from the bag and place the puff tendons on a baking sheet and heat up for 1-2 minutes or eat fresh! Remove from heat and enjoy.

### BLACK RICE AND TOASTED SEAWEED AND VINEGAR

- 1 On a baking try place the rice crackers and heat up for 1-2 minutes or desired temperature Remove from heat and enjoy

### KINGFISH SASHIMI, BONITO CREAM AND PICKLED SHALLOTS

Items: Kingfish Sashimi, coriander and fingerlime dressing, Bonito Cream, lemon puree, pickled shallots and puffed wild rice

- 1 Plate the fish
- 2 Garnish with dots of lemon puree and bonito cream.
- 3 Place pickled shallots on each slice of kingfish
- 4 Drizzle dressing to season
- 5 Finish with puffed wild rice.

### JERUSALEM ARTICHOKE VELOUTÉ

Items: Jerusalem Artichoke velouté, Chips, Croutons, confit and fried saltbush

- 1 Open the bag and pour the contents into a sauce pan and heat up on low heat for 5-7 minutes or desired temperature.
- 2 The Jerusalem artichoke confit can be heated up slowly in a pan or in the microwave.
- 3 Once at desired temperature, pour the soup into your serving bowls, and garnish with Jerusalem artichoke confit, croutons, Jerusalem artichoke chips, and fried saltbush to serve.

### BAKED BEETROOT, CORIANDER DRESSING, FINGER LIME AND LEMON PUREE

Items: Beetroot, coriander and finger lime dressing, smoked yogurt, lemon puree, pickled beetroot and shallots, puffed wild rice.

- 1 Place the beetroot nicely on the plate
- 2 Lightly dollop on the smoked yogurt, lemon puree and pickles.
- 3 Drizzle the Coriander dressing
- 4 Finished by sprinkling the puffed rice to serve.

## INSTRUCTIONS: MAIN

READ THROUGH ALL INSTRUCTIONS BEFORE YOU START TO COOK

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### WAGYU EYE RUMP, CARROTS AND BONE MARROW BORDELAISE

Items: wagyu eye rump, carrots, beef sauce with shallots, bone marrow and parsley

- 1 Take the beef out 30 minutes before.
- 2 Heat up an oven safe pan, sear each side for 1-2 minutes let it rest for 5
- 3 Bring a pot of water to the boil and turn the heat off. Place the bag of carrots into the hot water for 5 minutes.
- 4 Place the rump onto a baking tray and bake for 3 to 5 minutes, at 180.
- 5 In a saucepan on slow heat, melt the beef sauce then once hot add the bone marrow and shallots and parsley. Wait for 1-minute time to bring the bone marrow back in temperature and emulsify the sauce a little bit.
- 6 To plate - beef, carrots next to the steak and dress the steak with the bordelaise sauce.

### SMOKED EGGPLANT, SHIITAKE XO, PICKLED BABY CORN AND CRUSHED MACADAMIA

Items: eggplant, shiitake XO, corn salsa and macadamia

- 1 In your preheated oven place the eggplant on a baking tray for 8 to 12 minutes or until desired temperature.
- 2 In a sauce pan (or in the microwave by 10sec intervals) on low heat , heat the Shiitake XO sauce. Be cautious not to let it boil, stir continuously till hot.
- 3 Once eggplant is ready remove from the oven, place single portions on your serving plate, spread the Shiitake XO on top, spoon on the corn salsa and finish with by sprinkling on the macadamia.

### HAY SMOKED POTATOES SHIITAKE SMOKED GLAZE AND POTATO CRUMBLE

Items: Potatoes, Shiitake Glaze and Potato Crumble

- 1 Take the lid off your potatoes and place the foil container in the oven along with the duck to heat through for approximately 6-8minutes.
- 2 At the 5 minute mark, add the glaze to the foil container along with the potato crumble.
- 3 You want the glaze to melt and coat the potatoes and the potato crumble to slightly crispy up.
- 4 Should you require more cooking time on your potatoes, leave them in longer until you are satisfied.
- 5 Once ready, set aside and ready to plate.