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WE LOVE SEEING YOUR PLATING SKILLS,
BEAUTIFUL TABLE PICS AND UNBOXING VIDEOS.

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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
HIRAMASA KINGFISH SASHIMI, CORIANDER
AND FINGER LIME DRESSING, BONITO
FLAKE INFUSED CREAM, PICKLED
SHALLOTS, AND PUFF WILD RICE

JERUSALEM ARTICHOKE VELOUTÉ

WAGYU EYE RUMP, HEIRLOOM CARROTS AND
BONE MARROW BORDELAISE

ROASTED POTATOES, SHIITAKE SMOKED
GLAZE AND POTATO CRUMBLE

FRANGIPANE, FLORAL RHUBARB COULIS
AND POACHED RHUBARB





ESTELLE SET SIX COURSE DEGUSTATION



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

A PUFF VEAL TENDON.GF/DF/NF/CS

B HIRAMASA KINGFISH SASHIMI, BONITO
FLAKE INFUSED CREAM, SHALLOTS, AND
PUFF WILD RICE.CD

- JERUSALEM ARTICHOKE VELOUTÉ.NF/V

D WAGYU EYE RUMP, HEIRLOOM CARROTS AND
BONE MARROW BORDELAISE.

E ROASTED POTATOES, SHIITAKE SMOKED
GLAZE AND POTATO CRUMBLE.CD

F FRANGIPANE, FLORAL RHUBARB COULIS AND
POACHED RHUBARB GF/CD

INSTRUCTIONS: STARTERS

READ THROUGH ALL INSTRUCTIONS BEFORE YOU START TO COOK

STARTERS

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.

HIRAMASA KINGFISH SASHIMI, BONITO FLAKE INFUSED CREAM, SHALLOTS, AND PUFF WILD RICE

Items: Hiramasa Kingfish Sashimi, Bonito flake infused Cream, Coriander dressing, Pickled Shallots, and puffed wild rice.

- 1 Evenly spread the kingfish apart on a serving dish.
- 2 Garnish with dots of coriander dressing and bonito infused cream.
- 3 Place pickled shallots on each slice of kingfish
- 4 Finish with puffed wild rice and serve.

JERUSALEM ARTICHOKE VELOUTÉ

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

*GF with no croutons

- 1 Open the bag and pour the contents into a saucepan 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 temperatures, pour the soup into your serving bowls, and garnish with Jerusalem artichoke confit, croutons, Jerusalem artichoke chips, and fried saltbush.

INSTRUCTIONS: MAIN & DESSERT

READ THROUGH ALL INSTRUCTIONS BEFORE YOU START TO COOK

WAGYU EYE RUMP, HEIRLOOM CARROTS AND BONE MARROW BORDELAISE

Items: Mayura Eye Rump, Heirloom Carrots, beef sauce, bone marrow, shallots, and parsley

- 1 Take the beef out 30 minutes before. Pat dry any excess water on the rump.
- 2 Wash and chop the parsley.
- 3 Heat up an oven safe pan, lightly coat the rump in vegetable or canola oil and salt and pepper to taste, sear each side for 1-2 minutes, let it rest for 5 minutes.
- 4 Bring a pot of water to a boil and remove from heat. Place the bag of carrots into the pot, cover for 5 minutes.
- 5 In a saucepan on slow heat, melt the shallots and beef sauce and chopped parsley once bring to a soft boil and remove from heat. Wait 30 seconds to 1 minute and slowly stir in the bone marrow into the sauce, this will melt and combine the bone marrow without over cooking the bordelaise.
- 6 To plate – centre the eye rump, placing the heirloom carrots next to it and finish with the bordelaise sauce on top or on the side.

ROASTED 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 for approximately 6-8 minutes.
- 2 Remove the potatoes from the oven and place into your serving dish, mix in the glaze to melt and coat the potatoes, you do not want this too hot, or the glaze will separate from the butter.
- 3 To serve, finish with the potato crumble. Enjoy!

DESSERT

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 10 minutes 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.