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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.

BLACK RICE CRACKERS, TOASTED SEAWEEED
AND VINEGAR

JERUSALEM ARTICHOKES VELOUTÉ

BAKED BEETROOT, CORIANDER DRESSING,
FINGER LIME AND LEMON PUREE

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





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 BLACK RICE CRACKERS, TOASTED SEAWEED AND VINEGAR.

B JERUSALEM ARTICHOKE VELOUTÉ.

C BAKED BEETROOT, CORIANDER DRESSING, FINGER LIME AND LEMON PUREE.

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

E HAY SMOKED POTATOES, SHIITAKE SMOKED GLAZE AND POTATO CRUMBLE.

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

INSTRUCTIONS: STARTERS

READ THROUGH ALL INSTRUCTIONS BEFORE YOU START TO COOK

STARTERS

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

JERUSALEM ARTICHOKE VELOUTÉ

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

*GF without croutons

- 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 & DESSERT

READ THROUGH ALL INSTRUCTIONS BEFORE YOU START TO COOK

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.

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.