



BE PART OF OUR FOOD-LOVING COMMUNITY! WE LOVE
SEEING YOUR PLATING SKILLS, BEAUTIFUL TABLE PICS
& UNBOXING VIDEOS

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Estelle

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PROVIDOOR

Having celebrated our 10th birthday in April 2021, Estelle in Northcote, is Scott Pickett's flagship restaurant, which has become a neighbourhood favourite, "a place for mates & family". We are thrilled to be able to bring you our Estelle classics to eat in the comfort of your own home. Some of our dishes are ready to just reheat & finish, whilst with others, we'll give you the instructions and you can be the chef with our carefully prepared ingredients.

JERUSALEM ARTICHOKE VELOUTE,
CONFIT JERUSALEM ARTICHOKE, CRISPY
JERUSALEM ARTICHOKE, TRUFFLE CREAM

BRAISED BEEF CHEEKS, ROAST CELERIAC
PUREE, CELERIAC PICKLES, SAUCE

ROAST CELERIAC STEAK, PUREE,
PICKLES, FURIKAKE

STICKY DATE PUDDING, QUINCE,
OAT CRUMB





INSTRUCTIONS: DESSERT

STICKY DATE PUDDING, QUINCE, OAT CRUMB

Components – 1 foil container sticky date pudding, 1 bag quince, 1 container oat crumb, 1 container butterscotch sauce

1. Preheat your oven to 160°C
2. Warm up the sticky date pudding in the oven for at least 10 minutes
3. Open the bag of quince and heat it in a pot over low heat. Microwave the butterscotch for roughly 20-40 seconds, stirring between
4. Once the sticky date is warm, portion and place into a bowl with quince and pour over the butterscotch sauce
5. Sprinkle some oat crumb on top. Enjoy!

ESTELLE MIXED DEGUSTATION



SERVES—2 PEOPLE



STARTERS, MAIN & SIDE:
30-40 MINUTES

DESSERT: 15 MINUTES



BEFORE YOU START

Read through the instructions in full & collect required equipment. Preheat your oven to 180°C & remove all ingredients from the fridge.



DISHES & DIETARY NOTES

GF-GLUTEN FREE V-VEGETARIAN CS-CONTAINS SESAME DF-DAIRY FREE VG-VEGAN
CP-CONTAINS PORK NF-NUT FREE CSF-CONTAINS SEAFOOD FF-FRUCTOSE FREE
CN-CONTAINS NUTS

- A JERUSALEM ARTICHOKE VELOUTE, CONFIT
JERUSALEM ARTICHOKE, CRISPY JERUSALEM
ARTICHOKE, TRUFFLE CREAM - GF/NF
- B BRAISED BEEF CHEEKS, ROAST CELERIAC
PUREE, CELERIAC PICKLES, SAUCE - NF/
DF/GF
- C ROAST CELERIAC STEAK, PUREE, PICKLES,
FURIKAKE - NF/DF/GF/CS
- D STICKY DATE PUDDING, QUINCE, OAT CRUMB
- NF

INSTRUCTIONS: STARTER

BEFORE YOU BEGIN, PLEASE READ THROUGH THE INSTRUCTIONS IN FULL

WHILE ESTELLE WILL ENDEAVOUR TO ACCOMMODATE REQUESTS FOR MEALS FOR GUESTS WHO HAVE FOOD ALLERGIES OR INTOLERANCES; WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

JERUSALEM ARTICHOKE VELOUTE, CONFIT
JERUSALEM ARTICHOKE, CRISPY JERUSALEM
ARTICHOKE, TRUFFLE CREAM

Components – 2 bags of soup, 1 container
confit jerusalem artichoke, 1 container
jerusalem artichoke chips, 1 container truffle
cream

1. In a pot slowly heat up your jerusalem artichoke soup
2. In a serving bowl place some truffle cream and confit jerusalem artichoke then slowly pour soup over the top
3. Finish by placing crispy jerusalem artichoke on top

INSTRUCTIONS: MAIN & SIDE

BRAISED BEEF CHEEKS, ROASTED CELERIAC PUREE, CELERIAC PICKLES, SAUCE

Components – 1 bag beef cheek, 1 container roasted celeriac puree, 1 container pickled daikon, 1 container beef cheek sauce, 1 container furikake, 1 container green oil

1. Preheat the oven on 160°C
2. Open the beef cheek bag and place the beef cheek on a oven tray and pour over the liquid inside the bag. Warm up the cheek for 10-15 minutes until hot
3. In the microwave slowly warm up the puree and sauce. Keep stirring after every 15 seconds
4. Once the beef cheek is to the temperature of your liking, place the puree onto the plate, place the beef cheek on top of the puree and garnish with pickles, furikake and drizzle the green oil over the dish

ROAST CELERIAC STEAK, PUREE, PICKLES, FURIKAKE

Components – 1 bag celeriac steak, 1 container celeriac puree, 1 container pickles, 1 container furikake, 1 container green oil

1. Pre-heat oven to 180°C and place the celeriac steak into the oven and warm for 5 – 10 minutes
2. While the steak is warming, microwave the puree for 10-15 seconds and stir while checking
3. Once the steak is cooked and ready, place the puree on the plate with the celeriac steak on top and then garnish with the pickles and sprinkle over furikake and finish plating by drizzling the green oil over the dish