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# Estelle

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## PROVIDOOR

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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

STICKY DATE PUDDING, QUINCE,  
OAT CRUMB









# ESTELLE SET THREE COURSE 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
- D STICKY DATE PUDDING, QUINCE, OAT CRUMB  
- NF

# INSTRUCTIONS: STARTER

BEFORE YOU BEGIN, PLEASE READ THROUGH THE INSTRUCTIONS IN FULL

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*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 & DESSERT

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

Components – 2 bags 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 bags and place the beef cheek on a oven tray and pour over the liquid inside the bag. Warm up the cheeks 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

### 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!