

# GALVIN

AT HOME

**9<sup>th</sup> & 10<sup>th</sup> April**

Homemade rosemary focaccia & Nocellara olives

∞

Wye Valley asparagus & vinaigrette of summer truffle

∞

Fillet of Herefordshire beef Wellington, celeriac purée &  
Hermitage sauce

OR

Brandade of Piquillo peppers & black olives with tomato  
coulis

∞

Pavé of Valrhona Manjari chocolate & caramelia ganache

**Bon Appétit**

*Please note dishes must be consumed within 48 hours.*

*Allergens information on page 4 of this menu card*

*Times and temperatures are guidelines as we realise some ovens do vary*

To finish preparing the dishes at home, watch Jeff Galvin's video tutorials.

Visit [www.galvinrestaurants.com/galvin-at-home-videos](http://www.galvinrestaurants.com/galvin-at-home-videos)

Or scan the QR code:



**Cook with the Galvin Brothers & share your pictures on Instagram**

#galvinathome @galvingreenman @galvinrestaurants



## **Cooking instructions**

### **Starter**

#### **Wye Valley asparagus & vinaigrette of summer truffle**

- 1) Take the asparagus spears from the container & lay flat on a clean chopping board, brush with a little virgin olive oil and season with salt
- 2) Lay 3 spears on the bottom, then 2 spears & final 1 on the top. Cut a small amount off the back end of the stack just to straighten for presentation
- 3) Place the asparagus in the centre of the plate, using a palette knife, then spoon on the truffle dressing to the side
- 4) Good tip now is take out everything for the desert except for the crème fraiche, and leave to come to room temperature

### **Main Courses**

## **Fillet of Herefordshire beef Wellington, celeriac purée & Hermitage sauce**

- 1) Place the beef Wellington on a flat tray in a pre-heated oven on full fan 200°C for 20 minutes
- 2) After the beef comes out from the oven it must rest in a warm place for at least 10 minutes
- 3) Heat the celeriac puree up in a small sauce pan until hot
- 4) Cook the broccoli in a small pan of salted boiling water for 2 mins, drain add a little olive oil and keep warm
- 5) Bring the sauce to the boil in a small sauce pan and keep warm
- 6) Using a fish slice carefully transfer the Wellington to a chopping board
- 7) Using a serrated carving knife slice the ends of the Wellington, then carve in half. Lay each half on the chopping board, then transfer to a warm plate. Really useful to watch my video for this as I'll give a few carving tips
- 8) Using a large spoon place the celeriac puree to the top right of the plate & the broccoli to the top left and finish with hermitage sauce

*Or*

## **Brandade of Piquillo peppers & black olives with tomato coulis (V)**

- 1) Bake the brandade in a preheated oven 175°C for 8 min on a tray
- 2) Cook the broccoli in a small pan of salted boiling water for 2 mins, drain add a little olive oil and keep warm
- 3) Gently bring the tomato coulis to the boil
- 4) To plate pour the coulis in the bottom of a warm bowl or plate
- 5) Place the brandade on top of the sauce and place the 3 broccoli around

## **Dessert**

### **Pavé of Valrhona Manjari chocolate & caramelia ganache**

- 1) Snip the small bag of chocolate ganache open with a pair of scissors to form a piping bag
- 2) Place a small amount of ganache in the center of the plate just to stick the pavé down and prevent it from sliding
- 3) Pipe the ganache into 5 nice peaks on top of the pavé
- 4) Place a table spoon of chocolate crumb to the right of the pavé then, with a hot spoon, place a quenelle of crème fraîche on top of the crumb

**List of allergens:**

**Homemade rosemary focaccia & Nocellara olives:**

Cereals, garlic, sulphur dioxide

**Wye Valley asparagus & vinaigrette summer truffle:**

Sulphur dioxide

**Fillet of Herefordshire beef Wellington, celeriac purée & Hermitage sauce:**

Dairy, celery, gluten, eggs, sulphur dioxide

**Brandade of Piquillo peppers & black olives with tomato coulis:**

Celery, dairy, cereal, eggs, gluten

**Pavé of Valrhona Manjari chocolate & caramelia ganache:**

Dairy, gluten, nuts



Please visit [galvinrestaurants.com](http://galvinrestaurants.com) to see future Galvin at Home menus or to register for our regular newsletter of upcoming events.

We hope you enjoyed your Galvin at Home experience and appreciate your support.

*Chris & Jeff*