

# ELLE CUISINE CLASSICS

## REHEATING INSTRUCTIONS



### STARTERS

#### CHEESE & CHARCUTERIE BOARD

Warm in a 400 degree oven for 5-10 minutes or until brie is bubbling. Serve immediately with fig jam and assorted crackers.

#### ROASTED RAINBOW BEET & WARM CHEVRE SALAD

Preheat the oven to 400F. Place the goat cheese rounds, uncovered, in the oven for 5-7 minutes, or until just warmed and crispy. Toss the arugula together with a bit of vinaigrette. Mound in the centre of the plate. Toss the beets together with vinaigrette, and plate on top of the arugula. Place the goat cheese rounds around the arugula. Sprinkle the salad with the caramelized pecans, and drizzle with aged balsamic reduction.

#### ARUGULA & FIG SALAD WITH PROSCIUTTO

Lay the prosciutto on a plate, forming a square with a hole in the centre. In a mixing bowl, gently toss the arugula and figs with clover vinaigrette. Add pine nuts and manchego and toss again. Mound the arugula in the centre of the plate and place the figs on top. Top with more manchego and pine nuts.

#### SMOKED CHEDDAR NUGGETS & TOMATO SOUP

Preheat the oven at 400F. Place the smoked cheddar nuggets, uncovered, in the oven for 5-7 minutes, or until just warmed and crispy. Reheat the soup in a pot on medium heat until simmering. Serve the soup with a dollop of creme fraiche and a drizzle of chive & garlic oil. Dip the nuggets into the soup.

#### AHI TUNA TARTARE

Mix the ahi tuna together with the garniture, and, herbs, and a bit of marinade. Smash the avocado on the bottom of a plate. Plate the ahi tuna on top of the avocado, drizzle with more marinade. Garnish with micro greens and enjoy with taro chips.

#### TRUFFLE & AGED CHEDDAR PIEROGIES

Preheat oven to 400 degrees. Reheat pierogies COVERED for 5 minutes. UNCOVER and continue reheating for 5-10 minutes, until heated through. Garnish with chive & lemon sour cream..

### MAINS

#### BRAISED BEEF SHORTRIB

REMOVE LID & HEAT UNCOVERED  
Preheat oven to 350°F. Reheat braised beef for approximately 15-20 minutes - or until heated through. Remove from heating vessel, plate and garnish with chopped parsley.

#### WHOLE STUFFED BRANZINO

Reheat in 400 degree oven, UNCOVERED for approx. 10 minutes or until heated through. Do not overcook or fish will be dry. If you like crispy skin, finish by broiling for 2-3 minutes.

#### STUFFED CHICKEN BREAST WITH JUS

Reheat in 375-400 degree oven, COVERED for approx. 15 minutes or until heated through. Take the cover off and continue baking for another 5-10 minutes or until the skin is golden brown and crispy. If required, use the broiler. Serve with chicken jus which can be heated in a small pot or a microwave.

#### GARLIC PRAWNS

Reheat in 400 degrees oven., UNCOVERED, for 5-7 minutes, just until warm. Do not overcook, or prawns will be tough. Garnish with additional herbs.

### SIDES

#### ROASTED GARLIC MASH

Reheat in 375-400 degree oven, COVERED for approx. 15-20 minutes. At the 10 minute mark, take it out of the oven and stir the mash to ensure even heating.

#### BLACK GARLIC BRUSSELS SPROUTS

Reheat in 375-400 degree oven, UNCOVERED for approx. 10-12 minutes or until heated through.

#### WILD MUSHROOMS & TRUFFLE FRICASSÉ

Reheat in 375-400 degree oven, UNCOVERED, for 15-20 minutes, or until heated through. Stir halfway through.

#### RATATOUILLE WITH HOUSE-MADE RICOTTA

Bake ratatouille, COVERED, at 375-400°F for 10-15 minutes, or until heated through. Top with a dollop of our housemade ricotta.

### DESSERT

#### DARK CHOCOLATE & SALTED CARAMEL TART

Best enjoyed at room temperature with a scoop of salted caramel ice cream, and an espresso.

#### NY-STYLE CHEESECAKE

Best enjoyed right out of the fridge, with a scoop of salted caramel ice cream.

#### VANILLA CREME BRULÉE

Best eaten right out of the fridge! Top with the caramel tuile and salted caramel ice cream. Crack the caramel with a spoon and dig in!



#### HASSELBACK BUTTERNUT SQUASH

Reheat in a 375-400 degree oven, COVERED, for 8-10 minutes. UNCOVER, sprinkle with goat cheese, and bake for an additional 7-9 minutes, until heated through and cheese just barely begins to brown. Sprinkle with toasted pecans and crispy sage.



Cooking & menu instructions are suggested and may vary depending on your oven, stove, and individual taste. Please use your discretion when necessary. Photo may slightly differ and are to be used as presentation inspiration

# SOUTH AMERICAN PRIX FIXE

## REHEATING INSTRUCTIONS



### TACOS

Dress you taco with salsa verde, salsa roja, guacamole, queso, and cumin & lime crema. Keep all toppings refrigerated until ready to eat.

Reheat the corn tortillas in a pan, on HIGH heat, for approximately 5 seconds on each side.

### PULLED PORK & CHICKEN CHORIZO

Preheat oven to 375-400 degrees. Reheat COVERED for 12-15 minutes. UNCOVER, stir, and continue reheating for 8-10 minutes, or until heated through.

### CRISPY COTIJA CHEESE

Preheat oven to 400 degrees. Reheat UNCOVERED for 12-15 minutes, until heated through and crispy outside, and just barely melting.

### CRISPY TOFU

Preheat oven to 400 degrees. Reheat UNCOVERED for 12-15 minutes, until heated through and crispy outside, and just barely melting.

### FAJITAS

Dress you fajitas with monterey jack cheese, pico de gallo, pineapple salsa, and guacamole. Keep these toppings refrigerated until ready to eat..

Preheat the oven to 375-400 degrees. Reheat the peppers and onions, COVERED, for 12-15 minutes, until heated through.

Reheat the flour tortillas in a pan, on HIGH heat, for approximately 10 seconds on each side.

### BLACKENED FLANK STEAK

Best eaten at room temperature. If you prefer your beef medium or medium-well, reheat in the oven UNCOVERED, at 375-400 degrees, until desired doneness.

### SMOKED PAPRIKA SPICED SHRIMP

Preheat oven to 425 degrees. Reheat UNCOVERED for 5-7 minutes, just until warm. Do not overcook, or the shrimp will be tough.

### BLACKENED TOFU

Preheat oven to 375-400 degrees. Reheat UNCOVERED for 10-12 minutes, just until warm. Do not overcook, or the tofu will be dry and tough.

## DESSERTS

### CHURROS

Preheat oven to 400 degrees. Reheat UNCOVERED for 5-6 minutes, until crispy outside and soft inside. Dip in dulce de leche and 70% dark chocolate ganache.

### BRIGADERO COOKIES

Best enjoyed with a cup of espresso and a scoop of dulce de leche ice cream!

## STARTERS

### PERUVIAN-STYLE CEVICHE

In a mixing bowl, combine the mahi mahi or shrimp, bell peppers, citrus fruits, avocado, and leche de tigre. For the shrimp, serve immediately. For the mahi mahi, allow to marinate for 15 minutes. Plate and garnish with cilantro and chili oil. Serve with taro chips.

### INSALATA CRIOLA

In a mixing bowl, toss the baby gem lettuce, grape tomatoes, bell peppers, and avocado together with lime & cilantro vinaigrette. Add crispy tortilla matchsticks, toss again, and serve. Top with more crispy tortillas.

### CHICKEN EMPANADAS

Preheat oven to 425 degrees. Reheat UNCOVERED for 15-20 minutes, until heated through and crispy on the outside. Serve with charred green onion chimichurri.

### BRAISED BEEF AREPAS

Preheat oven to 400 degrees. Reheat the chili UNCOVERED for 15-20 minutes, until heated through and crispy on the outside. Do not overheat, or the cheese will burst out. Reheat the sauce in a pot, on medium heat, until simmering. Serve the chile on a bed of sauce, garnish with hot sauce and cilantro.

### CHILE RELLENO

Preheat oven to 400 degrees. Reheat arepas UNCOVERED for 5-7 minutes, until crisp on the outside and soft inside. Reheat the braised beef in the oven, UNCOVERED, until heated through, approximately 12-15 minutes. Stir midway through to prevent the beef from drying out.



Cooking & menu instructions are suggested and may vary depending on your oven, stove, and individual taste. Please use your discretion when necessary. Photo may slightly differ and are to be used as presentation inspiration

# STAY HOME PACKAGES

## COOKING & REHEATING INSTRUCTIONS

### FROZEN READY TO BAKE GOODS

#### Unbaked Cinnamon Buns w/ cream cheese icing (12 pcs)

DEFROST IN FRIDGE OR AT ROOM TEMPERATURE. Proof buns for 1-3 hours at room temperature, or until they've doubled in size. Preheat oven to 350. Bake until golden brown (approximately 25-30 minutes).

#### Unbaked Croissants (12 pcs) (chocolate, regular)

DEFROST IN FRIDGE OR AT ROOM TEMPERATURE. Proof croissants for 1-3 hours at room temperature, or until they've doubled in size. Preheat oven to 350. Bake until golden brown (approximately 25-30 minutes).

#### Unbaked Assorted Cookies & Squares

DEFROST IN FRIDGE OR AT ROOM TEMPERATURE. Bake in 375 degree oven for 9-12 minutes or until edges have just browned but centre is still soft and chewy.

### ONE PAN FROZEN MEALS (FEEDS 4)

#### Beef & Lamb Shepherd's Pie

#### Truffled Mac N' Cheese

#### Braised Meatballs in Sauce

#### Chicken Cacciatore

#### Beef Bourguignon with Biscuits

#### Vegan Tofu Tikka Masala

REHEAT FROM FROZEN.

Bake in 375-400 degree oven for 30-45 minutes (covered with tin foil) or until heated through. For the Mac'n cheese and Meatballs, broil for 5 minutes before serving to crisp the cheese. For Shepherd's pie, reheat UNCOVERED and allow potatoes to brown.

### SOUPS & STEWS

Vegan Smokey Split Pea  
Vegan Mushroom Lentil Soup  
Roasted Squash Apple Soup  
Carrot & Ginger Soup  
Vegan or Meat Chili (+\$3/L)  
Potato & Wild Leeks

DEFROST IN FRIDGE OR AT ROOM TEMPERATURE. Heat through in a pot or in the microwave until simmering and piping hot!

### FRESH BOX PACKAGE

#### Kung Pao Tofu

**Chicken Breast** with lemon thyme marinade

**Citrus Salmon** dill dijon marinade

**Blackened Flank Steak** with chimichurri

AWESOME AT ROOM TEMPERATURE OR REHEATED UNTIL JUST WARMED THROUGH. DON'T OVERCOOK!

#### Super Green Salad (vegan)

**Roasted Beet, Goat Cheese & Arugula**

**Israeli Couscous Tabbouleh Salad**

**10-Ingredient Asian Slaw**

**California Dreamin' Salad (taco salad)**

**Grilled Veggie & Guinoa Salad**

ASSEMBLE SALADS AS DESCRIBED ON LABEL.  
ENJOY WITHIN 3-7 DAYS.

**freshly baked cookies & squares**

**chocolate chip banana bread**

**raspberry lemon poppyseed loaf**

READY TO ENJOY.

**cheese & charcuterie**

**dips & stuff**

DIPS SHOULD BE REFRIGERATED UNTIL READY TO ENJOY.  
CHEESE AND CHARCUTERIE IS BEST IF ALLOWED TO COME TO ROOM TEMPERATURE FOR APPROX> 20 MINUTES

### FROZEN READY TO BAKE PIES & GALETTES

**Butter Chicken Pot Pie**

**Beef Bourguignon Pie**

**Mushroom, Caramelized Onion & Goat Cheese Galette**

**Plant-based Moroccan Pie**

**Apple Rhubarb Crumble Pie**

**Butter Tart Pie**

BAKE FROM FROZEN!

Preheat oven to 300 degrees (convection preferred). Bake pies from frozen for 1.5-2 hours, or until golden brown and heated through. Test temperature of the middle by sticking a knife or fork in the centre, pulling it out, and touching the cutlery for temp.