

box of the month: February 2021

**warm duck and
pomegranate salad,
asian slaw**

**honey slow cooked
pork, apple mash,
purple sprouting broccoli**

**heart shaped brownies,
with fondants**

don't know what it is to
sauté? scan this code and
we'll give you a run down
on some terms chef's use
that might just impress
your friends!



starter

Duck salad - place shredded duck into a small pan with 2 tbsp water. Gently heat until hot.

Slaw - in a large bowl mix together the slaw mix and **marinade**.

To finish add the pomegranate seeds to the duck and shredded lettuce.

main

Pork - preheat your oven to 180°C, when ready put the pork in an oven proof dish. Fill with a couple cm water, loosely cover with tin foil and place in the oven for 15 mins.

Mash - microwave the mash until hot. Simple.

Broccoli - boil a small pan of water with a pinch of salt. **Blanch** the broccoli for two mins.

Gravy - slowly reheat the gravy in a pan until hot, but try not to boil it!

dessert

Fondants - heat the oven to 180°C place the fondants on a tray and bake for exactly 9 mins. This is about the right amount of time to get that gooey soft centre! Turn the fondant out onto a plate.

Careful with the fondants they'll be hot!

Plating is down to you! You can make it look as fancy as you like or just thrown on a plate. We **supply the taste** you **supply the presentation**.

Words in green are defined at supplythetaste.com/stuck (qr code on the front) if you need a little help.