

Cooking Instructions.

These cooking instructions are only advisory and a guideline as all ovens operate differently depending on the quality of the fan.

Storage.

Once you've got your Valentine's hamper home all the items will need to be stored in the fridge below 5° until you are ready to cook the hamper.

Cooking. The Starter:

- Take the lid off the top of the camembert and place into the oven for 10 minutes.
- After 5 minutes, place the sourdough into the oven for 5 minutes. Whilst the bread and camembert are in the oven, put the butter and onion chutney into a ramekin.
- Using oven gloves, remove the camembert and sourdough out of the oven and place the camembert into the centre of a plate.
- Using a serrated knife, slice the bread into even pieces and place around the camembert.

Cooking Instructions. The Main Course

Cooking.

- Pre heat the oven to 190°
- Remove the beef wellington from the packaging and place onto a baking tray on the parchment and place into the oven for 25 minutes until the pastry is golden and crisp.
- Once the Beef wellington has been in the oven for 10 minutes, place the dauphinoise potato into the oven for 20 minutes.
- Remove the beef wellington from the oven and leave to rest for 10 minutes whilst the dauphinoise is finishing off in the oven.
- Place the red wine Jus into a small saucepan and heat it up on a medium heat.
- Place a frying pan a medium heat and pan fry the carrots until coloured all over, add a nob of butter and baste them.

To Assemble.

- Using a serrated knife, slice ends off the beef wellington and carve straight down the middle to give you two pieces
- Sprinkle the beef wellington with rock salt.
- Assemble your dinner onto the plate and place the beef wellington in the centre and pour over the red wine jus
- Place the horseradish cream on the side.

Cooking Instructions: Dessert

Cooking.

- Preheat your oven to 170°
- Place the chocolate brownie onto a baking tray with greaseproof paper and place into the oven for 5 minutes or until it is hot in the centre.
- Place the toffee sauce into a saucepan and bring it to a simmer.

To Assemble.

- Place the chocolate brownie into the centre of a bowl
- Place the chocolate dipped strawberries around the edge of the chocolate brownie
- Finally drizzle the toffee sauce over the top and enjoy.

