

Easter Sunday at Home: Baba Boxes

Happy Easter!

Thank you for ordering your Easter Sunday Baba Box and for supporting our small business. Our Chefs have done all the work to give you a hassle-free meal. Simply follow the below instructions, serve, and enjoy! The contents of this box can be refrigerated for up to 3 days.

We hope you enjoy your meal!

Bread and Butter

This dish contains: *Gluten, Milk, Sulphites*

1. Preheat the oven to 160°C
2. Remove the **butter (2)** from the bag and greaseproof paper and place on a plate to warm to room temp
3. Remove the **bread (1)** from the greaseproof paper and place on a baking tray. Put in the oven for 5 minutes. Remove from the oven, and serve with the butter

Ham Hock Terrine

This dish contains: *Sulphites, Gluten, Dairy, Mustard*

1. Remove the **ham hock (3)** from the bag and greaseproof paper and leave to warm up for 10 minutes.
2. Remove the **spelt toast (4)** from the Bag, and place onto a plate.
3. Place a spoonful of the **pea relish (5)** onto the plate.

Spring Vegetable Velouté

This dish contains: *Gluten, Dairy*

1. Half-fill a saucepan with water and place on a medium heat until it begins to simmer.
2. Carefully place the bag of **Velouté (6)** into the pan of water and simmer for 15 minutes.
3. Carefully remove the velouté from the water and pour into a bowl.
4. Finish by adding a spoonful of **crème fraîche (8)** to the top of the soup.
5. Serve the **filo straws (7)** on the side.

Yorkshire Lamb

This dish contains: *Dairy, Sulphites, Gluten*

1. Half-fill a saucepan with water and place on a medium heat until it begins to simmer.
2. Carefully place the **lamb shank (9)** into the water and simmer for 30 minutes
3. When the lamb has 15 minutes left carefully place the **gravy (11)** into the water
4. Carefully remove both the lamb shank and gravy from the water.
5. Place the lamb shank onto a serving dish and pour over the gravy.
6. Finish by adding the **mint sauce (10)** as required.

Roasted Cabbage

This dish contains: *Dairy, Sulphites*

1. Preheat the oven to 160°C
2. Remove the **cabbage (12)** from the bag and place into the provided foil tray.
3. Place the foil tray into the oven for 15 minutes.
4. Half-fill a saucepan with water and place on a medium heat until it begins to simmer.
5. Place the bag of **chive cream (13)** into the saucepan and simmer for 10 minutes.
6. When ready to serve, remove the foil tray from the oven and rest for 5 minutes.
7. Place the cabbage onto a plate.
8. Carefully remove the bag containing the chive cream from the water and pour over the cabbage.
9. Remove the **crispy leeks (14)** from the bag and place on top of the cabbage.



Accompaniments

This dish contains: *Gluten, Dairy, Sulphites, Eggs*

1. Preheat the oven to 160c.
2. Remove the **glazed vegetables (15)**, **roast potatoes (16)**, **spring green (17)** and the **Yorkshire pudding (18)** from the bags and place into the provided foil tray.
3. Half-fill a saucepan with water and place on a medium heat until it begins to simmer.
4. Place the bag of **creamed leeks (19)** into the pan of water, and simmer for 15 minutes.
5. Place the tray into the oven for 15 minutes.
6. Carefully remove the tray from the oven and the leeks from the water.
7. Serve as desired.

Chocolate Tart

This dish contains: *Gluten, Dairy, Sulphites, Eggs*

1. Remove the **chocolate tart (20)** from the foil tray and place onto a plate.
2. Finish by adding a spoonful of **cherry compote (22)** and a spoonful of **vanilla cream (21)** to the plate.

Bread & Butter Pudding

This dish contains: *Dairy, Sulphites, Eggs, Gluten*

1. Preheat the oven to 160c.
2. Remove the **bread and butter (23)** from the bag and greaseproof paper and place into a foil tray and into the oven for 20 minutes.
3. Half-fill a saucepan with water and place on a medium heat until it begins to simmer.
4. Place the bag of **cinnamon custard (24)** into the water and simmer for 10 minutes.
5. Carefully remove the foil tray from the oven and place the bread and butter pudding onto a plate.
6. Carefully remove the custard from the water and pour over the bread and butter pudding as required.

We would love to hear your feedback!

You can get in touch at hello@babaganoushdining.com
or visit our Instagram ([@babaganoushyork](https://www.instagram.com/babaganoushyork))