

DISHPATCH

THAI FEASTING MENU

by Farang

Chicken satay relish, shrimp crackers
Thai fishcakes, sweet chilli and lime dipping sauce

Braised duck leg massaman, seasonal vegetables,
Thai basil

Steamed Hom Mali jasmine rice

Sticky toffee pudding, cassia and black cardamom
butterscotch sauce

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COOKING TIME:

40 MINUTES

Remove the duck legs (1) and chicken satay (6) from the fridge and bring up to room temperature.

SERVES 2

Preheat the oven to 200°C/180°C fan.

IN THE BOX

- (1) Duck legs
 - (2) Hom Mali jasmine rice
 - (3) Massaman curry sauce
 - (4) Crispy shallot, peanut and chilli
 - (5) Thai fishcakes
 - (6) Chicken satay
 - (7) Sweet chilli sauce
 - (8) Coriander
 - (9) Cucumber ajad
 - (10) Shrimp crackers
 - (11) Sticky toffee pudding
 - (12) Butterscotch sauce
- Lime

STARTERS

1. Place the Thai fishcakes (5) on a baking tray and bake in the oven for 8–10 minutes.
 2. Warm the chicken satay (6) in a small saucepan and over a medium heat for 3–5 minutes, until piping hot.
 3. Transfer the fishcakes to a serving platter and drizzle over the sweet chili sauce (7). Pick the leaves from the coriander (8) and use half to garnish the fishcakes. Top with one-third of the crispy shallot, peanut and chilli (4).
 4. Spoon the chicken satay into a serving bowl and top with the remaining coriander. Scatter over half of the remaining crispy shallot, peanut and chilli.
 5. Place the cucumber ajad (9) and the shrimp crackers (10) into serving bowls to serve with the chicken satay.
 6. Slice the lime in half and squeeze generously over both dishes.
 7. Place the starters in the middle of the table and enjoy sharing-style.
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"We lightly cure whole duck legs in kecap manis, a sweet soy sauce, before braising them in stock and combining with our homemade massaman curry paste and coconut milk." - Seb Holmes, head chef, Farang

MAINS

1. Place the duck legs (1) onto a baking tray and into the oven for 20 minutes.
2. While the duck is in the oven, wash the Hom Mali jasmine rice (2) in a sieve under running water until the water runs clear. Drain the rice well and place in a small saucepan for which you have a tight-fitting lid.
3. Pour 400ml of water into the saucepan and place over a medium-high heat. Bring to the boil and continue to cook until the water has boiled down to the level of the rice.
4. Pop the lid on and reduce the heat to the lowest possible setting. Cook for a further 10 minutes, leaving the lid firmly on the whole time – don't be tempted to peek before then! Turn the heat off and let the rice steam with the lid on until serving.
5. When the duck has 5 minutes left, tip the massaman curry sauce (3) into a medium saucepan. Warm over a medium heat for 3–4 minutes, stirring occasionally.
6. Remove the lid and fluff up the rice with a fork. Spoon the rice into two bowls.
7. Place the duck into a large serving bowl and spoon over the massaman sauce. Garnish with the remaining crispy shallot, peanut and chilli. Serve alongside the rice and enjoy!

DESSERTS

Reduce the oven to 180°C/160°C fan.

1. Place the sticky toffee pudding (11) in a baking dish, drizzle over the butterscotch sauce (12) and bake for 12–15 minutes, until heated through.
 2. Divide the pudding between two serving bowls and enjoy!
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STORAGE

Store the shrimp crackers and rice in a cool, dry place. Transfer all other components to the fridge as soon as received. **Ensure all chilled items are cold on arrival.**

CONSUME BEFORE

The end of the date on the sticker inside the box's lid. Do not exceed the use-by date.

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INGREDIENTS

Duck legs: duck legs, dark soy sauce (**soybeans, wheat flour**), fish sauce, palm sugar, pandan leaf, salt, star anise, cinnamon, bay leaf, black cardamom. **Hom Mali jasmine rice.** **Massaman curry sauce:** dark soy sauce (**soybeans, wheat flour**), fish sauce, palm sugar, pandan leaf, salt, star anise, cinnamon, bay leaf, black cardamom, cumin, coriander seeds, tamarind, pineapple, raisins, rapeseed oil, coconut, potatoes, chilli, cranberries, Thai basil. **Crispy shallot, peanut and chilli:** shallot, **peanuts**, chilli, oil. **Thai fishcakes:** cod (**fish**), salmon (**fish**), shrimp paste (**crustaceans**), onion, garlic, chilli, coriander root, sugar, salt, vinegar (**sulphites**), lemongrass, galangal, kaffir lime, white pepper, shallot, coriander seed, cumin, rapeseed oil. **Chicken satay:** chicken, **peanuts**, ginger, fish sauce, sugar, **crustaceans**, chillies, garlic, cucumber, vinegar (**sulphites**), salt, coconut, lemongrass, galangal, shrimp paste (**crustaceans**), tamarind, coriander seed, rapeseed oil. **Sweet chilli sauce:** red chilli, ginger, garlic, white wine vinegar (**sulphites**), white caster sugar. **Coriander.** **Cucumber ajad:** pickled cucumbers (**sulphites**), ginger, chilli. **Shrimp crackers:** shrimp (**crustaceans**), rapeseed oil, **wheat flour**, white pepper. **Sticky toffee pudding:** **wheat flour**, coconut, black cardamom, dates, **eggs**, sugar, butter (**milk**), bicarbonate of soda. **Butterscotch sauce:** white caster sugar, butter (**milk**), double cream (**milk**). **Lime.**

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts.