

# the 10 cases

## **SPRING FRENCH BISTRO**

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**FRESH BAGUETTE, SALTED BUTTER**

**COMTÉ & TRUFFLE GOURGÈRES**

**VENISON & PORK TERRINE**

juniper and hazelnut, cornichions

**BRAISED CHICKEN SUPREME**

peas, king oyster mushroom, saucisson, chicken jus

**SIDE OF RATTE POTATO, HERB BUTTER**

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**WHITE CHOCOLATE  
& ELDERFLOWER GANACHE**


pistachio crumb


dishpatch

# Spring French Bistro

## by The 10 Cases

An indulgent menu of French classics.

 **40 minutes**

 **Serves 2**

### In the Box

- ① Baguette
- ② Comté & truffle gougères
- ③ Venison & pork terrine
- ④ Cornichons
- ⑤ Jus
- ⑥ Mushrooms
- ⑦ Peas
- ⑧ Saucisson
- ⑨ Chicken supremes
- ⑩ Potatoes
- ⑪ Herb butter
- ⑫ White chocolate ganache
- ⑬ Pistachio crumble

Salted butter

Give the instructions a read through to familiarise yourself with the process before you start.

### Starter

**Preheat oven to 220°C/200°C fan.**

1. Place the baguette ① on an oven tray and bake for 10-12 minutes until golden.
2. Add the gougères ② to the oven for the final 5 minutes, until the pastry is crispy and the filling is hot.
3. Slice the baguette at a slight angle and serve with the salted butter, gougères, terrine ③ and cornichons ④.

### Main

**Preheat oven to 220°C/200°C fan.**

1. Empty the jus ⑤ into an oven dish. Scatter the mushrooms ⑥, peas ⑦ and saucisson ⑧ over the jus and lay the chicken supremes ⑨ on top. Cover the dish with foil to keep the moisture in and place in the oven for 20-25 minutes or until piping hot.
2. When the chicken has 10 minutes left, set a frying pan over a high heat until the base is hot. Reduce to a medium heat and add the potatoes ⑩, turning them as they fry to ensure they are golden brown on all sides.
3. When the potatoes are turning golden, add the herb butter ⑪ to the pan. Once the butter has melted and the potatoes are piping hot, transfer them to a serving bowl. This should take 8-10 minutes.
4. When the chicken has 5 minutes left, remove the foil from the dish and return to the oven to allow it to colour.
5. When ready to serve, spoon the mushrooms, peas and saucisson into individual serving plates. Arrange the chicken on top and pour the jus over to finish.

### Dessert

1. Remove the white chocolate ganache ⑫ from the fridge 10-15 minutes before eating.
2. Either spoon the ganache into a bowl and sprinkle the pistachio crumb ⑬ on top or simply enjoy from the pot.

**That's it, sit down and tuck in! Don't forget to share your creation with @thedishpatch @10cases**



## Ingredients

Baguette: flour (**gluten**), salt, water, yeast

Comté & truffle gougères: flour (**gluten**), butter (**dairy**), milk (**dairy**), eggs, cheese (**dairy**), truffle, water, salt

Venison & pork terrine: venison meat, pork meat, pork fat, salt, fennel seeds, white peppercorns, pink peppercorns, hazelnuts (**tree nuts**), onion, garlic, eggs, juniper berries (**sulphites**), coriander seed

Chicken supreme: Chicken supreme (France)

Peas: peas, onion

Mushrooms: king oyster mushrooms

Saucisson: pork meat, lactose powder, ceps, dextrose, pork casing, **traces of nuts**, salt, glucose, spices

Jus: chicken bones, tomato paste, onion, garlic, leeks, **celery**, carrots, white wine (**sulphites**), butter (**dairy**)

Potatoes: ratte potato

Herb butter: butter (**dairy**), parsley, tarragon, chives

White chocolate ganache: white chocolate (**dairy**), double cream (**dairy**), elderflower syrup

Pistachio crumble: pistachios (**tree nuts**), sugar, oats, butter (**dairy**), flour (**gluten**)

Salted butter: milk (**dairy**), salt

Cornichons

**Allergens** - dairy, gluten, sulphites, egg, celery, tree nuts

May contain traces of nuts.

**Storage** - Transfer all components to fridge as soon as received.

Ensure all chilled items are cold on arrival, do not eat if warm.

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