



St. JOHN®

Beef Mince on Duck Fat Toast

Cheese and Anchovy Straws

White Bean and Rosemary Dip, Radishes

Dexter Beef Mince, Duck Fat Toast
and Horseradish Cream

Bread & Wine Salad

Chocolate Brownie, Dark Chocolate Sauce
and Crème Fraîche

dishpatch

Beef Mince on Duck Fat Toast

By St. JOHN

One of Fergus Henderson's best-loved classics.



20 minutes



Serves 2

In the Box

- ① White bean dip
- ② Dexter beef
- ③ Lemon dressing
- ④ Chocolate brownie
- ⑤ Cheese straws
- ⑥ Radishes
- ⑦ Baby gem
- ⑧ Mint
- ⑨ Duck fat
- ⑩ Bread
- ⑪ Horseradish cream
- ⑫ Chocolate sauce
- ⑬ Crème fraîche

Spring onion

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

1. Firstly remove the white bean dip ①, Dexter beef ②, lemon dressing ③ and chocolate brownie ④ from the fridge, to allow them to reach room temperature.

2. As you think about assembling your main course, nibble on the cheese straws ⑤. Eat white bean dip and radishes ⑥ at your leisure for the starter, and remember that the radish leaves are peppery and delicious, they can be dipped and eaten too.

3. For the main course, place a medium sized saucepan on a medium heat. Empty the beef mince into the pan, place the lid onto the pan and warm through for 8-10 minutes until it is molten and bubbling, making sure to stir every couple of minutes to avoid catching.

4. To prepare the salad, wash the baby gem ⑦ and discipline the leaves - a few rough chops, just to show them who's boss. Thinly slice the spring onion and tear the mint ⑧. Strew the leaves on a serving plate, sprinkle with the mint and spring onion, drizzle over the dressing.



5. Empty the duck fat (9) into a medium sized frying pan on a medium to high heat. Heat up the fat for 2-3 minutes until it starts shimmering in the pan. Add one slice of bread (10) to the hot oil and cook on both sides for around a minute and half until the surface is crisp and golden. Repeat with the next slice, dab off the excess oil if you feel the need, then place them on plates. Spoon the mince on top of the fried bread, then express yourself with the horseradish cream (11) dolloped on top, or to the side.

Dessert

1. Add chocolate sauce (12) to a small saucepan on a low heat and heat for 2-3 minutes, stirring occasionally. Be careful not to allow it to bubble - you are looking for a gentle heat.
 2. Pour the sauce like lava over the chocolate brownie and serve with a dollop of crème fraîche (13).
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Ingredients

Cheese straws: flour (**gluten**), white wine vinegar (**sulphites**), butter (**dairy**), water, salt, Montgomery cheddar (**dairy**), anchovies (**fish**), extra virgin olive oil, garlic, red wine vinegar (**sulphites**)

White bean dip: garlic, extra virgin olive oil, salt, pepper, cannellini beans, rosemary, lemon juice

Radishes

Beef mince: Dexter beef mince (British), onion, leek, carrot, garlic, extra virgin olive oil, tomatoes, oatmeal, Worcestershire sauce (**fish**), red wine (**sulphites**), chicken stock, salt, black pepper, **celery**

Toast: strong white flour (**gluten**), fresh yeast, sea salt, water

Duck fat

Horseradish cream: crème fraîche (**dairy**), horseradish, lemon juice, salt

Baby gem

Mint & spring onion

Lemon dressing: lemon juice, extra virgin olive oil, salt, pepper

Chocolate brownie: **eggs**, sugar, 70% chocolate (**dairy**), butter (**dairy**), hazelnuts (**tree nuts**), almonds (**tree nuts**)

Chocolate sauce: 70% chocolate (**dairy**), cocoa powder, water, salt

Crème fraîche: (**dairy**)

Allergens - Gluten, sulphites, dairy, fish, eggs, tree nuts, celery

May contain traces of nuts.

Storage - Keep the cheese straws in a cool, dry place and transfer all other components to fridge as soon as received. Ensure all chilled items are cold on arrival, do not eat if warm.

Consume before - 31st May 2021

Same time next week? Browse the rest of our menus at dishpatch.co.uk