

CHEZ ROUX
Classique

by Michel Roux Jr.

Pain au levain, beurre d'Isigny
Handmade sourdough, Isigny butter

Soupe à l'oignon, croûtons au levain, Comté et Cheddar
French onion soup, sourdough croutons,
Comté and Cheddar cheese

*Bœuf bourguignon, pommes Anna, salades d'hiver, vinaigrette
de la maison Roux*
Classic beef cheek stew, Anna potatoes, winter bitter leaves,
Roux house dressing

Baba au Rhum, Chantilly, oranges caramélisées
Rum baba, Chantilly, caramelised oranges

Add-on:
Camembert à la truffe, miel de figue, pain aux noisettes
Truffle camembert, fig honey, hazelnut bread

CHEZ ROUX CLASSIQUE

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COOKING TIME:

1 HOUR 5 MINUTES

SERVES 2

IN THE BOX

- (1) Sourdough
- (2) Butter
- (3) Pommes Anna
- (4) Beef bourguignon
- (5) Vegetables and pancetta
- (6) Green salad
- (7) House dressing
- (8) Baba au Rhum
- (9) Orange segments
- (10) Chantilly cream
- (11) French onion soup
- (12) Cider and cream
- (13) Croutons
- (14) Cheddar and comté

Spiced rum

Add-on

Truffle camembert
Fig honey
Hazelnut bread

COOKING INSTRUCTIONS

Remove all items apart from the Chantilly cream (10) from the fridge and bring up to room temperature.

Preheat the oven to 200°C/180°C fan.

HANDMADE SOURDOUGH WITH ISIGNY BUTTER

1. Place the sourdough (1) on a baking tray and lightly sprinkle the outside with water (this can be done by dipping your fingers in water and flicking it onto the bread).
2. Place the bread in the oven for 8–10 minutes, then remove and leave to rest for 3–4 minutes.
3. Open the butter (2), keeping it in the dish provided.
4. Slice the sourdough and enjoy it alongside the butter.

FRENCH ONION SOUP, SOURDOUGH CROUTONS, COMTÉ AND CHEDDAR CHEESE

Preheat the grill to medium, approximately 220°C.

1. Pour the French onion soup (11) into a saucepan and warm over a medium heat for 3–4 minutes, until hot through, stirring occasionally.
2. Take the soup off the heat and stir in the cider and Chantilly cream (12).

If you have ovenproof bowls, follow option 1 below.

If not, follow option 2.

Option 1:

1. Divide the soup between two ovenproof soup bowls, break the croutons (13) over the top (not to worry if these have broken up in transit!), and sprinkle the cheddar and comté (14) over them. Place the bowls under the grill for 7–8 minutes until golden and bubbling. Enjoy!
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Option 2:

1. If your bowls can't go in the oven, break the croutons (13) and place onto a baking tray (not to worry if these have broken up in transit!) and sprinkle over the Cheddar and Comté (14). Pop the baking tray under the grill for 4–5 minutes, until the cheese has melted.
2. Divide the soup between two serving bowls, top with the cheesy croutons.

The next course takes 35 minutes to prepare – feel free to begin the first step before sitting down to enjoy your soup.

CLASSIC BEEF CHEEK STEW, ANNA POTATOES WINTER BITTER LEAVES, ROUX HOUSE DRESSING

Return your oven to 200°C/180°C fan.

1. Place the pommes Anna (3) onto a large baking tray and into the oven for 25–30 minutes, until golden-brown.
2. When the pommes Anna have 20 minutes left, tip the beef bourguignon (4) into a medium saucepan. Pop the lid on and heat for 10–15 minutes, turning regularly to ensure the beef is warmed through.
3. When the pommes Anna have 10 minutes left, add the vegetables and pancetta (5) to the baking tray and add to the oven for 10 minutes.
4. Once the beef, vegetables and pancetta are heated, stir them through the bourguignon sauce. *Top tip: If you're feeling cheffy keep four carrots aside to garnish the meal at the end.*
5. Tip the green salad (6) into a serving bowl, spoon over the house dressing (7) and toss together before serving.
6. Using a spoon, divide the beef bourguignon between two serving plates and place the pommes Anna on the side of the plate. *Top tip: If you kept carrots aside, garnish the bourguignon by arranging them in a cross on top of the bourguignon.*
7. Serve the plated mains alongside the green salad at the table.

RUM BABA, CHANTILLY, CARMELISED ORANGES

1. Slice each baba (8) in half lengthways and lay the halves into two serving bowls.
2. Divide and spoon the orange segments (9) over the baba and pour over any remaining caramel.
3. Dollop the cream (10) on top of the baba and oranges.
4. Feel free to pour more spiced rum over the baba or enjoy it alongside the dessert.

ADD-ON: TRUFFLE CAMEMBERT, FIG HONEY, HAZELNUT BREAD

Return your oven to 200°C/180°C fan.

1. Place the hazelnut bread onto a baking tray and into the oven for 12–14 minutes.
2. Place the truffle camembert on a serving plate and spoon the fig honey into a small bowl on the side.
3. Remove the bread from the oven and let it cool for 3–4 minutes.
4. Slice the bread and serve alongside the camembert and fig honey.



STORAGE

Store the sourdough, croutons and spiced rum 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.

GOT A QUESTION?

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INGREDIENTS

Sourdough: wheat flour, rye flour, yeast, salt, water, sour starter (**wheat** flour, water). **Butter:** butter (**milk**), salt. **Pommes Anna:** potatoes, butter (**milk**), salt, pepper. **Beef bourguignon:** red wine (**sulphites**) (alcohol), beef cheek, **wheat** flour, rapeseed oil, onion, garlic, brandy (alcohol), thyme, bay leaves, parsley, chicken bones, veal bones, tomato purée, butter (**milk**), salt, white pepper. **Vegetables and pancetta:** onion, carrot, **celery**, leeks, coriander seeds, fennel seeds, star anise, white wine (**sulphites**) (alcohol), thyme, rosemary, mushrooms, butter (**milk**), pancetta (**sulphites**), lemon. **Green salad:** white chicory, red chicory, radicchio, frisée. **House dressing:** olive oil, white wine vinegar (**sulphites**), Dijon mustard, shallots, garlic, parsley, chives, salt, pepper. **Baba:** wheat flour, yeast, **milk**, honey, salt, **eggs**, butter (**milk**), lemongrass, apple juice, sugar, lime, rum (alcohol). **Orange segments:** oranges, sugar, rum (alcohol). **Chantilly cream:** cream (**milk**), icing sugar, vanilla. **French onion soup:** beef bones, veal trotter, beef breast, onions, garlic, parsley, bay leaves, thyme, leeks, carrots, **celery**, tomatoes, salt, peppercorns, chicken bones, veal bones, tomato purée, rapeseed oil, white wine (**sulphites**) (alcohol), **wheat** flour, butter (**milk**). **Cider and cream:** cider (alcohol), cream (**milk**). **Croutons:** wheat flour, rye flour, yeast, sour starter (**wheat** flour, water), salt, rapeseed oil. **Cheddar and Comté:** Cheddar (**milk**), Comté (**milk**). **Spiced rum:** (alcohol). **Add-ons:** **Truffle camembert:** camembert (**milk**), truffle, truffle oil, mascarpone (**milk**), salt, white pepper. **Fig honey:** honey, fig mustard, sugar, pectin, glucose, vinegar (**sulphites**), figs. **Hazelnut bread:** wheat flour, water, raisins, rye flour, oat flakes, sugar, flaked almonds (**tree nuts**), hazelnuts (**tree nuts**), dried apricots, dried cranberries, sesame seeds, honey, yeast, salt, rice flour, sunflower oil.

ALLERGENS

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