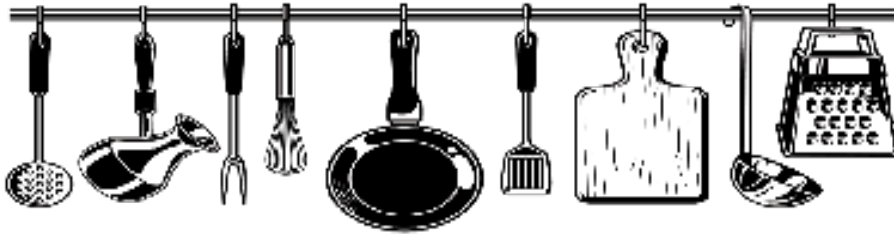


COOKING INSTRUCTIONS



Grand Final Fiesta

Oven baked empanadas

Preheat oven to 200C fan forced. Line a tray with baking paper and place down empanadas. Bake them in the oven for 15 minutes. Allow to rest for 5 minutes once complete.

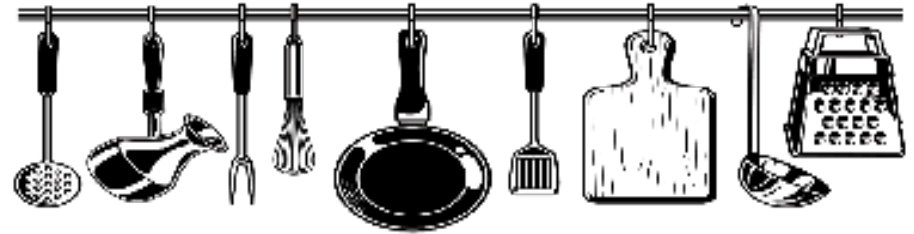
Plato de picada

Remove the platter ingredients from the fridge 30 minutes before serving. Remove platter ingredients from package and arrange on a serving plate

Choripan

On a medium high heat, fry the chorizo for approximately 5 minutes on each side. While the sausage rests for 5 minutes, slice the rolls in half and grill until toasted. Generously spread chimichurri on the top and bottom of the roll and place butterflied chorizo in the middle

COOKING INSTRUCTIONS



Gran Barbacoa

Oven baked empanadas

Preheat oven to 200C fan forced. Line a tray with baking paper and place down empanadas. Bake them in the oven for 15 minutes. Allow to rest for 5 minutes once complete.

Chorizo & Morcilla

On a medium high heat, fry the sausage for approximately 5 minutes on each side. Rest for 5 minutes before slicing into quarters to serve

Rib eye

Remove the steak from the fridge 30 minutes before cooking. Season steak well with salt, pepper and oil. If cooking the steak in a pan, heat pan to high heat. Add steak then turn to medium heat. Cook steak for approximately 10 mins on each side for medium rare (12 mins each side for medium).

Alternatively, cook on the BBQ, following the same temperature guides and times.

Remove steak from pan and rest for 7 minutes in a warm spot. Slice against the grain into 5-6 pieces.

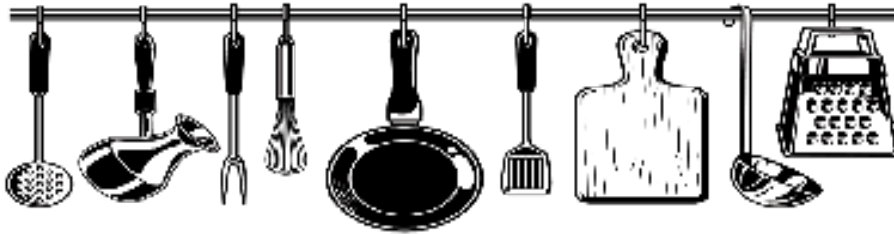
Potatoes

Preheat oven to 190C. Put potatoes in a roasting tray, season with salt, pepper and oil. Place in the oven and roast for 5 to 10 minutes or until golden and crisp. Serve the salsa Provençal either over the top or on the side.

Salad

Remove salad ingredients and combine in a bowl with salt and pepper. Pour over dressing to taste and mix.

COOKING INSTRUCTIONS



Grand Final Add-Ons

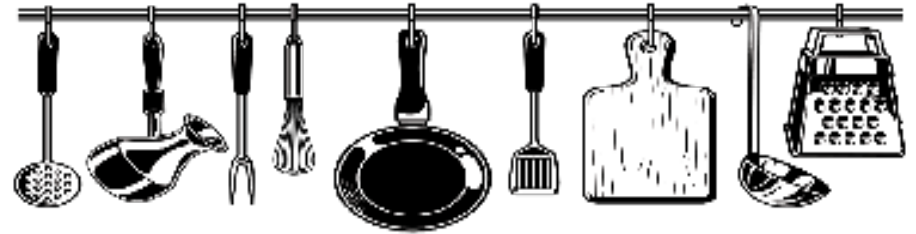
Housemade Sausage Rolls

Preheat oven to 180C fan forced. Line a tray with baking paper and place down sausage rolls. Bake them in the oven for approximately 12 minutes, or until golden. Allow to rest for 5 minutes once complete. For an optional egg wash, beat one egg with a dash of milk and brush over the top of the sausage roll prior to baking.

Oven baked empanadas

Preheat oven to 200C fan forced. Line a tray with baking paper and place down empanadas. Bake them in the oven for 15 minutes. Allow to rest for 5 minutes once complete.

COOKING INSTRUCTIONS



Grand Final Add-Ons

Housemade Sausage Rolls

Preheat oven to 180C fan forced. Line a tray with baking paper and place down sausage rolls. Bake them in the oven for approximately 12 minutes, or until golden. Allow to rest for 5 minutes once complete. For an optional egg wash, beat one egg with a dash of milk and brush over the top of the sausage roll prior to baking.

Oven baked empanadas

Preheat oven to 200C fan forced. Line a tray with baking paper and place down empanadas. Bake them in the oven for 15 minutes. Allow to rest for 5 minutes once complete.