

Isabella's Beef Ribs Dine at Home

Hickory smoked short beef ribs

Ingredients: Beef ribs, maple syrup, cumin, coriander, Worcestershire sauce, orange juice, salt & pepper

1. Preheat oven to 180°C.
2. Remove plastic packaging from ribs and place on baking tray, put in oven for 15 - 20 minutes or reaching internal thermometer read of 85°C.

Roasted Sebago duck fat potatoes

Ingredients: Potato's, duck fat, salt & pepper

1. Preheat oven to 200°C.
2. Place on lined baking tray, put in oven for 16-18 minutes

Sourdough Bread

Ingredients: Flour, water, yeast, salt

1. Preheat oven to 180°C.
2. Place in the oven and heat for 8 minutes.

Rocket, roasted pear & parmesan salad

Ingredients: Rocket, pear, parmesan, balsamic vinegar, olive oil, salt & pepper

1. Toss the rocket salad mix with the roasted pears and the vinaigrette dressing to your taste

Charcuterie Platter

Ingredients: Casalingo salami, sopressata salami, prosciutto crudo, caper berries, cornichon, olives

Ready to serve

Chocolate Torte with Berry Compote

Ingredients: Flour, butter, eggs, sugar, milk, coco powder, mix berries, water

1. If cake is stored in the fridge, remove 1hr prior to serving.
2. Place on a plate and pour over the berry compote

If you have any questions or concerns please feel free to call or email us.

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Items are produced & packaged separately the night before delivery to ensure freshness when stored in the fridge for up 4 days

Please check out our website for fantastic Wine Deals, Hampers, Take-Away and Grocer.



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We are a local, family owned business whose sole mission during these difficult times is to keep our staff employed. Thank you for your support - Rochford Team