

St. JOHN®

A Fishy Feast

Smoked cod's roe, sourdough

Braised cuttlefish, fennel, aioli

Little gem, tomato, anchovy

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Chocolate brownie

Eccles cake, Lancashire cheese

Welsh rarebit

dishpatch

A Fishy Feast by St. JOHN

 **15 minutes**

 **Serves 2**

In the Box

- ① Sourdough
- ② Smoked cod's roe
- ③ Braised cuttlefish
- ④ Gem leaves
- ⑤ Parsley
- ⑥ Tomato & anchovy mix
- ⑦ Mustard dressing
- ⑧ Aioli

Add ons

- ⑨ Brownie
- ⑩ Eccles cake
- ⑪ Lancashire cheese
- ⑫ Sandwich loaf
- ⑬ Welsh rarebit mix
- ⑭ Worcestershire sauce

A pescatarian delight featuring a glorious little selection of some true St. JOHN classics, from the Bread and Wine favourite Smoked Cod's Roe to the salad that saved Fergus' life, from the long-braised Cuttlefish to the little cluster of goodies to add to the feast (or to save for breakfast the next day).

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

1. Begin by toasting the sourdough ①, either by placing it under the grill for a few minutes or in the toaster - the choice is yours.
 2. Dollop the silky smoked cod's roe ② onto a plate and serve with the toasted bread. Nibble on this at leisure as you consider assembling your main course.
 3. For the main course, place a medium sized saucepan on a medium heat. Empty the braised cuttlefish ③ into the pan and warm through for 6-8 minutes, making sure to stir every couple of minutes to avoid catching.
 4. While the cuttlefish is warming, wash and separate the little gem leaves ④. Roughly chop the curly parsley ⑤. Place both lettuce and parsley into a mixing bowl and tumble together with the tomato and anchovy mix ⑥. Dress liberally with the mustard dressing ⑦ and toss with conviction.
 5. Serve the braised cuttlefish and express yourself with the aioli ⑧ dolloped on top, or to the side. Serve the salad on the side, open a bottle of wine and away you go.
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Instructions for add ons

Remove all components from the fridge and bring to room temperature.

The chocolate brownie ⑨ can be enjoyed at leisure.

The Eccles cake ⑩ is to be served with the Lancashire cheese ⑪ - as Fergus says, "An Eccles cake without some cheese is like a kiss without a squeeze.

For the Welsh rarebit, grill or toast the sandwich loaf ⑫ on both sides. Leave to cool just a little, then cover one side with the rarebit mixture ⑬ to about 1cm thick - pressing and moulding into the edges with your fingers. Put on a baking sheet and place under the medium grill for 3-5 minutes until golden and bubbling - grilling to just beyond your comfort threshold. When it comes to eating, irrigation channels are essential: make a gentle criss-cross pattern on your hot rarebit with a knife, creating the perfect floodplain for the Worcestershire sauce ⑭.*

**We should note that it's entirely up to you where within the meal you eat your Welsh rarebit. As Fergus will tell you, the joys of a rarebit are not confined to just one course.*

That's it, sit down and tuck in! Don't forget to share your creation with @thedishpatch @st.john.restaurant



Ingredients

Sourdough: flour (**gluten**), water

Smoked cod's roe: smoked cod's roe (**fish**), bread (**wheat** flour), milk (**milk**), lemon juice, extra virgin olive oil, salt

Braised cuttlefish: cuttlefish (**mollusc**), shallots, garlic, thyme, bay leaf, balsamic vinegar (**sulphites**), fennel, white wine (**alcohol, sulphites**), salt, pepper

Gem leaves: little gem leaves

Parsley

Tomato and anchovy mix: garlic, olive oil, **mustard**, tomato, anchovy (**fish**), capers

Mustard dressing: Dijon **mustard**, white wine vinegar (**sulphites**), extra virgin olive oil, garlic, lemon juice

Aioli: pasteurised **egg** yolk, extra virgin olive oil, garlic, salt, pepper

Brownie: **eggs**, sugar, 75% Valrhona chocolate (**milk**), butter (**milk**), hazelnuts (**tree nuts**), almonds (**tree nuts**)

Eccles cake: butter (**milk**), **wheat** flour, salt, water, dark brown sugar, currants, allspice, nutmeg, caster sugar

Lancashire cheese (**milk**)

Sandwich loaf: flour (**gluten**), water

Welsh rarebit mix: butter (**milk**), **wheat** flour, cayenne, **mustard** powder, Guinness (alcohol, **barley**),

Worcestershire sauce (**fish, sulphites**), grated cheddar (**milk**)

Worcestershire sauce: distilled white vinegar (**sulphites**), molasses, sugar, water, salt, onions, anchovies (**fish**), garlic, cloves, tamarind extract, natural flavourings, chilli pepper extract

Allergens - For allergens, including Cereals containing Gluten, see ingredients in bold.

Made in a kitchen that handles all 14 allergens.

Storage - Keep all bread 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.

Got a question? Email us at support@dishpatch.co.uk

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