

LOCALLY SOURCED



GLOBALY INSPIRED

STARTER - GLOUCESTER OLD SPOT PORK BELLY, CHAR SIU HAREHILL CABBAGE SLAW, SESAME & PEANUT SAUCE

What's in the Box?

1. GOS Pork belly (**VEG option** is tofu)
2. Char siu
3. Harehill slaw & pickles
4. Slaw dressing
5. Sesame & peanut sauce
6. Sesame & peanuts

What do you need at home?

- 1 x non-stick frying pan
- 1 x mixing bowl
- Serving plates

Directions – Please also see the video at www.csons-ludlow.co.uk/csonsathome/

1. Preheat the frying pan on a medium heat. Add a little oil if it's not non-stick.
2. Place the pork belly (1) into the pan and cook until golden and crispy on the underside. Then flip and cook the other side, again so it's golden. If you are doing the **VEG option** cook in the same way as the pork, but you will need to use a little oil to help crisp the tofu as, unlike the pork, it doesn't contain any naturally.
3. Whilst the pork is cooking, you can prepare the Harehill slaw (3). Empty it into the mixing bowl and pour over the slaw dressing (4). Mix well. There are some pickles in the slaw which you can pull to one side if you want to use them to garnish later.
4. Once you are happy with the colour of the pork/tofu it's time to add the char sui (2). Pour it over the pork/tofu and bring to the boil before reducing the heat and simmering to reduce the sauce and form a glaze. Flip the pork/tofu again to ensure it's all well coated check it is piping hot. Then get ready to plate.
5. Pile the slaw just off centre from the middle of the plate and lean the pork belly up against it. Spoon the sauce from the pan over the pork and around the plate.
6. Next, pour the sesame and peanut sauce (5) over the top, garnish with the pickles from earlier and finally sprinkle with the sesame and peanuts (6).

Allergy advice: Contains **celery (char siu), **soya & sulphites** (char siu & peanut sauce) **sesame** (where mentioned & dressing), **peanut** (where mentioned).**



MAIN - LAMB SHOULDER, HODMEDOD BEAN & SAFFRON, TOMATO ANCHOVY, LANE COTTAGE LEAVES, AGAVE & SOY GREEN SAUCE

What's in the Box?

1. Ludlow Lamb (**VEG option** Shropshire mushrooms)
2. Hodmedod Carlin pea & saffron
3. Tomato & anchovy (no anchovy in **VEG option**)
4. Agave & soy green sauce
5. Lane Cottage leaves 6. CSONS dressing

What do you need at home?

- 1 x medium saucepan
- 1 x small saucepan
- 1 x mixing bowl
- Serving bowls

Directions – Please also see the video at www.csons-ludlow.co.uk/csonsathome/

1. Empty the Lamb (1) into the medium pan and heat on a medium heat. Stir occasionally and add a tiny splash of water if required. Cook the **VEG option** in the same way.
2. Whilst the Lamb is heating up empty the Carlin pea & saffron (2) into the small pan and heat on a medium heat. Again, add a tiny splash of water if required.
3. Once both the Lamb/mushrooms and the Carlin pea & saffron are piping hot, remove them from the heat and begin to plate.
5. First, get the Lane Cottage leaves (5) ready by emptying them into the mixing bowl. Pour the dressing (6) around the edge, but, don't mix it in just yet or the leaves will wilt and nobody likes wilted salad!
6. Get your carlin pea and saffron and spoon it into the bottom of the bowl. Then use the back of the spoon to hollow out the middle. Now place the lamb in the hollow and pour over the gravy from the pan.
7. Spoon over the tomato and anchovy (3).
8. Next up, it's the delicious soy and agave green sauce (5) which you pour/spoon over the top of the dish.
9. Finally, toss the salad leaves together with the dressing poured in earlier and place a nice big handful of them to one side of the bowl.
10. That's it, you're ready to enjoy!

Allergy advice: Contains celery (lamb),, **fish** (tomato & anchovy)
soya (soy & agave sauce), **sulphites** (dressing & soy & agave sauce).

PUDDING – HONEY CHEESECAKE KIRKENEL RASPBERRIES, FILO, ALMONDS

What's in the Box?

1. Filo pastry basket
(**VEGAN option** is aquafaba meringue)
2. Cheesecake mix
(**VEGAN option** is Almond cream)
3. Kirkenel raspberries
4. Almonds
5. Honey syrup (**VEGAN option** is aqave syrup)

What do you need at home?

1 x spoon
Serving bowls/plates

Directions – Please also see the video at www.csons-ludlow.co.uk/csonsathome/

1. Place the Filo pastry basket (1) on the bottom of the plate/bowl.
2. Spoon the ready made quenelle of Cheesecake mix (2) into the middle of the basket.
3. Next, arrange the raspberries (3) in an artistic manner over and around the cheesecake.
4. Drizzle the syrup (5) over the top and around the plate/bowl.
5. Finally sprinkle with the toasted almonds (4).
6. For the **VEGAN option** break a hole in the top of the meringue and spoon the Almond cream into it. Then follow the rest of the steps!

Allergy advice: Contains gluten (filo basket), **milk** (filo basket & cheesecake) **nuts** (almond) & **sulphites**. **VEGAN option: nuts** (almond) **sulphites**.





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THIS WEEK'S AMAZING SUPPLIERS

Nuts and seeds from **The Ludlow Nut co**, Ludlow.

Finest olive oil from **The Olive Press**, Ludlow.

Gloucester Old Spot Pork and Lamb from
Ludlow Farm Shop, Ludlow.

Cabbage for the slaw from **Harehill Farm**, www.harehillfarm.co.uk

Salad leaves from the amazing **Lane Cottage**, Bucknell.

Worcestershire Tomatoes from **Haven Nurseries**, Little Witley.

Oyster and Lion's mane mushrooms from **Love Fungi**, Condover.

British grown Carlin peas from **Hodmedods**,
www.hodmedods.co.uk

Raspberries from **Kirkinel Orchards**, Ashford Carbonel.

All our flour comes from the master millers at **Shipton Mill**,
www.shipton-mill.co.uk

We make all our own spice mixes using fairly traded, quality
ingredients from **Suma** co-operative www.suma.coop

Free range Shropshire hens eggs from **Hollowdene Hens**, SY4.

Milk and cream from the very awesome **Mawley Town Farm**,
www.mawleytownfarm.co.uk

Charity Challenge Photo!

We're donating 5% of our CSONS at Home main course sales to charity and we want you to choose which one! To be in with a chance of nominating your chosen charity post a photo of your finished dish to Instagram with the hashtag #CsonsAtHome. Each month we'll choose a winner and donate to their charity.

See our website for more details.

Whilst we list all **allergens** present in our CSONS at HOME dishes, we do **use multiple allergens** in our kitchen and as such **cannot guarantee** any dish is 100% **allergen free**.

Please keep your meal kit **refrigerated & use within 3 days**.

Mill on the Green - **Ludlow** - Shropshire - SY8 1EG - 01584 879872

8 Milk Street - **Shrewsbury** - Shropshire - SY1 1SZ - 01743 272709

If there is no reply at the restaurants please try 01584 841328