

BRUSSELS

BISTRO

A TASTE OF BELGIUM

CHEF'S BOUTIQUE HEATING INSTRUCTIONS

STARTERS

MUSHROOM SOUP HEATING INSTRUCTIONS

- Boil water in a pan/ large pot.
- Place sous-vide bag into boiling water.
- When water reaches a simmer, reduce heat to medium low and leave bags in simmering water for 10-12 min or until product is hot (approximately 165F to 180F).
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

OR

- Cut and open the pouch and empty content in a pan/ large pot.
- Put it on the stove and stir while heating to be sure it does not stick to the pan.
- Serve.

LOBSTER BISQUE HEATING INSTRUCTIONS

- Boil water in a pan/ large pot.
- Place sous-vide bag into boiling water.
- When water reaches a simmer, reduce heat to medium low and leave bags in simmering water for 10-12 min or until product is hot (approximately 165F to 180F).
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

OR

- Cut and open the pouch and empty content in a pan/ large pot.
- Put it on the stove and stir while heating to be sure it does not stick to the pan.
- Serve.

PÂTÉ DE CAMPAGNE

- Pre-heat oven 400 F.
- Place baguette in the oven for 10–15 min.

Appliances are all different so cooking time might need to be adjusted a bit.

SMOKED SALMON

- Place bread in the toaster.
- Serve smoked salmon chilled.

BRUSSELS — BISTRO — A TASTE OF BELGIUM

ENTREE PACKAGES

BEEF WELLINGTON PACKAGE HEATING INSTRUCTIONS

BEEF WELLINGTON

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place pan with beef in the oven. To get the meat temperature desired, follow the chart below.
 - Rare (120 -125 F) 35 min
 - Medium rare (130-135 F) 40 min
 - Medium (140 -145 F) 45 min
 - Medium well (150-155 F) 50 Min

Appliances are all different so cooking time might need to be adjusted a bit. To make sure you get the right meat temperature, place a thermometer in the center of the meat.

SHALLOT SAUCE

- Boil water in a pan/ large pot.
- Place bag in boiling water for 5-7 min. Make sure the bag is fully in the water.
- After 7 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

OR

- Cut and open the pouch and empty content in a pan/ large pot
- Put it on the stove and stir while heating to be sure it does not stick to the pan.
- Serve

GREEN BEANS WRAPPED IN BACON

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with Bacon wrapped green beans for 15-20min in the oven.

Appliances are all different so cooking time might need to be adjusted a bit.



MASHED POTATOES

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags into water, leave bags in simmering water for 10-15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.



SALMON EN CROÛTE PACKAGE HEATING INSTRUCTIONS

SALMON EN CROÛTE

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place tray in the oven for 25–30 min to get a nice golden puff pastry.

Appliances are all different so cooking time might need to be adjusted a bit.

PARSLEY CREAM

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bag into water. Leave bag in simmering water for 10–15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

MASHED POTATOES

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags into water, leave bags in simmering water for 10-15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.



STUFFED CHICKEN A L'ESTRAGON PACKAGE HEATING INSTRUCTIONS – The chicken is fully cooked.

STUFFED CHICKEN A L'ESTRAGON

- Pre-heat oven 325 F.
- Remove lid/aluminum foil.
- Cut and open the pouch with the cooking bouillon and put it in the tray with the chicken (this will help keep the chicken moist).
- Put the lid/aluminum back.
- Place in the oven for 30–35 min.
- Turn the oven to 400 F for the last 10–15 min.

Appliances are all different so cooking time might need to be adjusted a bit.

GREEN ASPARAGUS & TOMATOES

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with green asparagus & tomatoes in the oven for 15–20 min.

Appliances are all different so cooking time might need to be adjusted a bit.

MASHED POTATOES

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags into water, leave bags in simmering water for 10-15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.



CHICON AU GRATIN PACKAGE HEATING INSTRUCTIONS

CHICON AU GRATIN

- Pre-heat the oven at 400F.
- Place the tray in the oven with the lid for 25-30min.
- Turn on to broil for the last 5 minutes to get a nice gratin.

Appliances are all different so cooking time might need to be adjusted a bit.

MASHED POTATOES

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags into water, leave bags in simmering water for 10-15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.



BOEUF BOURGUIGNON PACKAGE HEATING INSTRUCTIONS

BOEUF BOURGUIGNON

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags (meat + veggies) into water. Leave bags in simmering water for 10–15 min or until product is hot (approximately 165F to 180F).
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.
- Place the veggies on top of the beef bourguignon for a nice presentation.

MASHED POTATOES

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags into water, leave bags in simmering water for 10-15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.



FISH & LEEKS GRATIN PACKAGE HEATING INSTRUCTIONS

FISH & LEEKS GRATIN

- Pre-heat oven 400 F.
- Keep lid/aluminum foil and place tray in the oven for 25–30 min.
- Turn oven to broil for the last 5 min to get a nice gratin.

Appliances are all different so cooking time might need to be adjusted a bit.

MASHED POTATOES

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags into water, leave bags in simmering water for 10-15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.



CHILEAN SEA BASS OVER A JULIENNE OF VEGETABLES HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Keep lid/aluminum foil and place tray in the oven for 35–40 min.

Appliances are all different so cooking time might need to be adjusted a bit.



SIDES

GRATIN DAUPHINOIS HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Keep lid/aluminum foil and place foil pan with gratin dauphinois for 15-20 min in the oven.
- Remove the lid 5 min before taking out the gratin dauphinois from the oven.

Appliances are all different so cooking time might need to be adjusted a bit.

BRUSSELS SPROUTS HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with brussels sprouts for 10-15 min in the oven.

Appliances are all different so cooking time might need to be adjusted a bit.

MASHED POTATOES HEATING INSTRUCTIONS

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags into water, leave bags in simmering water for 10-15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

GREEN BEANS WRAPPED IN BACON HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with the green beans wrapped in bacon for 15-20 min in the oven.

Appliances are all different so cooking time might need to be adjusted a bit.



GREEN ASPARAGUS WITH TOMATOES HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with green asparagus & tomatoes in the oven for 15–20 min.

Appliances are all different so cooking time might need to be adjusted a bit.



DESSERTS

WARM THIN ALMOND TART HEATING INSTRUCTIONS

If you want to serve the apple tart warm (suggested)

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with thin almond tart for 5-8 min in the oven.

Nice to have: Vanilla ice cream is a great option to add on top of a slice of the thin almond tart.

Appliances are all different so cooking time might need to be adjusted a bit.

MINI MOUSSE AU CHOCOLAT

- Open the box and Enjoy!