

# Anchorage At Home

## 'Minch & Machair'

### Instructions

---



Preheat oven to 180°C

- Remove lids from packing of broccoli, confit cherry tomatoes & beer steamed mushrooms and new potatoes, place the containers for each along with the loaf of bread on an oven tray and heat for 5-8 minutes. Once hot remove from oven and place items from containers on a serving plate or in bowls of your choice
- Remove the steak from its packaging and season with salt & pepper. Heat a frying pan to smoking point, add a tablespoon of olive oil (or oil of your choice) to the pan, when the oil is smoking, place steak on pan and fry for approximately the following time, depending on preference and thickness of steak:
  - Rare: 1.5-2 minutes per side
  - Med: 3-4 minutes per side
  - Well done: 5 minutes per side
- Remove steak from pan and place on desired serving plate, allow to rest while you arrange the other dishes
- Pour the Talisker whisky sauce in a small saucepan & heat gently over a low heat for 1-2 minutes, do not allow to burn or boil. Or heat for 30 seconds in a microwave. Pour over the steak
- Remove the lobster from foil container and place on a serving plate, served cold along with the seafood sauce and a squeeze of the fresh lemon juice
- Remove the seafood salad from its packaging and place in a serving dish, drizzle with the seafood sauce and if you like add a squeeze of lemon juice
- Once the new potatoes have been heated (see above) remove packaging from herb butter and put on top of new potatoes. Place in a serving dish
- Remove packaging from chocolate truffles and place on a serving dish or simply pop them in your mouth!

Enjoy!