

# mitchel london's EASTER HEATING INSTRUCTIONS • remember to pre-heat your oven!

## starters

let food come to room temperature before putting in oven if refrigerated

### Smoked Salmon Canapés

Leave covered until ready to serve. Serve chilled *or* at cool room temperature.

### Mushroom, Asparagus + Parmesan Risotto Coins

Top each piece with a little shredded **gruyère cheese**. Heat in a pre-heated 375° oven for 6-8 minutes, *or* until cheese is soft and melty.

### Mini Cheesy Spinach Artichoke Tartelettes

Heat in a pre-heated 375° oven for 6-8 minutes.

### Quiche Lorraine • Spring Vegetable Quiche

Heat in a pre-heated 375° oven for 10-12 minutes.

### Purée of Asparagus + Sweet Pea Soup

Simmer on stovetop over medium heat for 5-7 minutes, stirring, until very hot, *or* heat in microwave, pausing and stirring in the middle of heating time. Top each bowl of soup with a dollop of **dilled crème fraîche**.

### Deep Greens, Radicchio + Shaved Fennel Salad with Chèvre + Candied Pecans

Toss chilled salad greens with a little **lemon vinaigrette**. Top salad with **shaved fennel**. Sprinkle salad with **chèvre**, **lemon zest** and **pecans**.

## mains

### Roasted Filet of Beef Tournedos—sent rare

Remove **compound butter** from tournedos steaks and set aside. Heat tournedos in a pre-heated 400° oven, uncovered, for 9-10 minutes to **medium rare**, turning over once after 5 minutes. After removing steaks from oven, top with **compound butter**. Return to oven for 20 seconds.

### Rosemary Boneless Leg of Lamb—sent very rare

Finish roasting lamb on center rack of a pre-heated **425°** oven for 25-30 minutes to **medium rare**. Remove from oven and let rest for 5 minutes before slicing. Slice lamb thinly. Spoon warmed **pan juices** over lamb. Serve with room temp **mint-walnut pesto** on the side.

### Spiral Cut Baked Glazed Ham

Heat in a pre-heated 375° oven for 15-20 minutes, uncovered. Serve with room temp **honey mustard** and **mango coriander salsa** on the side.

### Herbed Roasted Turkey Breast

Heat in a pre-heated 400° oven for 10-15 minutes, loosely covered with aluminum foil. We don't believe in heating turkey until it is very hot, just until it's warmed through. Serve with room temp **salsa verde** *or* warmed **gravy** on side.

**Turkey Gravy—gluten free!** Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

### Honey Citrus Glazed Roasted Salmon

Heat salmon for 7-9 minutes in a pre-heated 375° oven. Serve with cool **cucumber dill tzatziki** and **fresh herb mayo** on the side.

## sides

### **Mashed Potatoes**

Heat in a saucepan, over low heat, stirring and adding a little milk if needed; *or* transfer to oven-safe bowl and heat 15 minutes in a pre-heated 375°-425° oven loosely tented with aluminum foil; *or* cover loosely and warm in microwave, pausing to stir in middle of heating time.

### **Haricots Verts**

Heat in a pre-heated 375°-425° oven for 6-7 minutes, uncovered; *or* transfer to platter and warm BRIEFLY in microwave, loosely covered. Spoon a little room temperature **lemon-parmesan gremolata** over haricots verts *or* serve on the side.

### **Roman Spinach**

Heat in a pre-heated 375°-425° oven for 6-7 minutes, uncovered; *or* transfer to platter and warm BRIEFLY in microwave, loosely covered.

### **Baby Carrots**

Heat in a pre-heated 375°-425° oven for 7-9 minutes, uncovered.

### **Asparagus Vinaigrette**

Heat asparagus BRIEFLY in a pre-heated 375°-425° oven for 5 minutes, loosely tented with aluminum foil; *or* transfer to a microwavable platter and heat VERY BRIEFLY (15-20 seconds) in microwave. Can also be served at room temperature. warming, arrange asparagus on a platter and spoon **dijon mousseline** over the tips.

## biscuits + sweets

### **Cheddar Scallion Buttermilk Biscuits**

Just before serving, heat in a pre-heated 375°-425° oven for 3-4 minutes, uncovered; *or* serve at room temperature.

### **Chocolate Double Soufflé Cake • NY Style Cheesecake**

Serve chilled.

### **Strawberry Shortcake • Vanilla Meringue Cake**

Serve chilled.

### **Lemon Meringue Tart**

Serve chilled *or* at cool room temperature.