

RESTAURANT HUBERT

15 BLIGH ST, SYDNEY

LE GRAND BANQUET

Serves 2

Le Grand Banquet features Hubert's most renowned dishes and includes two entrees, two mains, two sides, dessert and our house baguette.

Included dishes

Hubert Baguette, Pepe Saya butter
Prime Beef Tarte
Twice Baked Gruyère Soufflé
Black Angus Bavette Steak, Bone Marrow Butter
Murray Cod, Brown Butter, Lemon, Capers
Seasonal Greens in Parsley Butter
Kimchi Gratin
Opéra Cake



Before you start

- Tune in to the Restaurant Hubert playlist provided.
- Preheat your oven to 200 C.
- Remove all of the menu items from the fridge 30 minutes before cooking, except the dessert.
- Have a mixing bowl, 2 oven trays, a baking dish for soufflé, medium and small pot, large and medium frying pans, large knife and chopping board on hand.
- Have sea salt and olive oil ready.
- Set the dinner table before mum yells at you.

Follow these instructions to have entrees ready at the same time. You will need:

- 1x small ovenproof dish just big enough to fit the soufflé (or a small baking tray)
- 2x serving plates
- 1x mixing bowl
- 1x baking tray

ENTRÉES

- Playlist purring away by now? Pour yourself a drink and let's begin!
- Firstly, place the soufflé, white side up, in a small ovenproof dish. Same dish you'd like to serve it in (a very small baking tray will be just fine if you have nothing else). Pour the cream and the grated cheese on top. Now place the prepared dish in the oven for 22 minutes or until the soufflé begins to brown and the cheese has melted, bubbling around the sides.
- With 7-8 minutes left for the soufflé, place the bread on an oven tray and into the oven.
- Let's get this beef tartare going. Grab a mixing bowl and gently stir in the diced beef with the seasoning and chives. Try the dish, and season to taste, everyone's salt levels are different! Spoon the tartare onto a real groovy looking plate. Remove the baguette, slice it and serve with the tartare. What a combo!
- When the soufflé is ready (should be looking fluffy, cheesy, yum) remove the baking dish from the oven and serve. Pour yourself some more vin, light the candles, get romantic.

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Follow these instructions to have both mains and sides ready at the same time. You will need:

2x baking tray (1 x non-stick)
1x medium frying pan
1x medium saucepan
1x large frying pan
3x serving plates

MAIN COURSE

- After you showed those starters who's boss, let's crack on with the mains.
- Remove the lid from the kimchi container and sprinkle the panko crumb evenly across the top, set aside. This will go in the oven at the same time as the fish.
- Place your fish on a non stick baking tray. Grab that delicious olive oil and drizzle (on the flesh side), season with a good pinch of salt. Now it's time to get the fish AND the kimchi in the oven, for 11-12 minutes (or until the fish is cooked through and the gratin is bubbling away beautifully).
- Next you want to heat up a large frying pan until it's almost smoking
- To prepare your fish sauce (this is the money maker folks), melt the brown butter in a medium saucepan and heat up gently. Add the capers and set aside on a low med-low heat. You'll know its ready when you hear those capers crackling away, getting their crisp on. Lastly, throw in your lemon segments and parsley. Keep this on a low simmer after the crackle, it will sit for a bit while you complete the steak.
- Next, grab a plate and give that bavette a good salting on each side. Add a tablespoon of oil to your smoking fry pan and get that steak in there!
- Sear on both sides for 2 minutes each until it forms a caramelised crust. Place in the oven for another 2 minutes for medium rare, (4-5 minutes for medium or 8-10 minutes for well done). Once done, remove from the oven and rest on a rack or cold tray for 3-4 minutes. Now just remember that every likes their steak cooked differently and most of us have done it before so your preferred method of cooking is entirely up to you.
- Get another medium sized pan on the burner on a high heat, we want this one almost smoking too.
- Now, warm up the veal jus in a small pot while the steak is relaxing.
- In your new hot pan, add the cavolo nero and char slightly (you're going to get some smoke, this is good), then add the beans and warm through, followed by all the parsley butter, melting and coating evenly over all those greens. Season with salt to taste. Place in a fabulous serving bowl.
- At this stage, your fish should be good to go. Remove from the oven, peel the skin off and add a decent pinch salt. Get that grande plate out, place your fish in the center, pour the brown butter sauce on top, including all of the lemon and capers. Make sure you coat all the sides, getting a good lather on.
- The steak can be brought to temperature in the oven for 1-2 minutes if required and then transferred to a cutting board. Using a large knife to cut the steak into 5-6 slices against the grain. Transfer to a large, main sized plate. Pour over the veal jus and place the slice of bone marrow butter on top to finish.
- And that my friends, is your little slice of Hubert right there on your table. Pour some more Bordeaux, turn up Frank Sinatra and bon appetit!

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DESSERT

- For dessert, remove the opera cake from the fridge 10 minutes prior to eating. Take the cake, place it on a decorative, fun plate
- Blow the dust off one of your digestif bottles and serve over ice to pair perfectly with your cake. Et, voila!

