

RESTAURANT HUBERT

15 BLIGH ST, SYDNEY

VEGETARIAN BANQUET

Serves 2

This menu is a showcase of Hubert's favourite vegetarian dishes and is a delicious dinner for two. It includes two entrees, a main course with two sides, two desserts and Hubert's house baguette.

Included dishes

Hubert Baguette, Pepe Saya Butter
Gnocchi with Shiitake, Parsnip,
and Parmesan Cream
Twice Baked Gruyère Soufflé
Mushroom with Pepper Sauce
Seasonal Greens in Parsley Butter
Kimchi Gratin
Opéra Cake
Gateaux Chiffon



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, except the dessert.
- Have 2 oven trays, oven proof baking dish, medium and small pot, medium and large frying pan 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 (or a very small baking tray, just big enough to fit the soufflé)
- 1x large frying pan
- 1x small saucepan
- 1x serving plate
- 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 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.

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- While the soufflé is cooking, it's time to get our gnocchi on. Heat up a large frying pan until warm and add a tablespoon of olive oil. Add your gnocchi to the pan, you want to cook each side for roughly 2 minutes or until lightly golden in colour. Add the mushroom and parsnip to the pan and cook for another 3-4 minutes tossing every so often, so that the gnocchi and vegetables end up golden brown and come together like long lost friends. Meanwhile, very gently warm the parmesan cream in a small pot with 2 tablespoons of cold water. Not too hot, or it will make like a banana, and split.
- Now grab that really special plate you received for Christmas many moons ago. Spoon the warm (not hot) parmesan cream onto the base. Place the gnocchi and vegetables on the sauce and garnish with chopped parsley to finish.
- Once the soufflé is ready, bring the baking dish carefully to the table, it will be very hot. Serve immediately with the warmed bread and gnocchi. A match made in heaven (or your kitchen at least!)

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

1x small saucepan
1x medium frypan
1x baking tray
2x 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. Transfer the prepared container to the oven for 8-9 minutes or until the crumbs are a beautiful burnished golden brown and crispy like a well spent day on bondi beach in summer.
- Next up, place the mushroom on a baking tray and transfer to the oven for 6-7 minutes.
- Meanwhile, warm up the peppercorn sauce in a small saucepan. Keep on a low simmer. Now you want to heat up a separate medium sized frying pan until smoking hot.
- 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.
- Once the mushroom is ready, remove from the oven and transfer to another super fun plate, turn the burner off and pour over the warm peppercorn sauce.
- Remove the kimchi gratin (it'll be piping hot so careful!) from the oven and serve.
- And that my friends, is your little slice of Hubert right there on your table. You'll be ready for master chef in no time! Pour some more Chablis, turn up Frank Sinatra and bon appetit!

DESSERT

- For dessert, remove the opera cake 10 minutes prior to serving and then simply transfer to a fun, decorative plate. Place the gateaux chiffon on a small serving plate. Pour over the anglaise and sprinkle the praline on top.
- Blow the dust off one of your digestif bottles and serve over ice to pair perfectly with your gateaux chiffon. Et, voila!