

REHEATING AND ASSEMBLY INSTRUCTIONS - MEAT & FISH

- BRISKET:**
- Leave at room temperature for 30 mins - do not warm straight from the fridge.
 - Boil and simmer a large pot of water.
 - Submerge sealed vac packed bag into simmering water and cover with a lid for 20 - 25 mins
 - Safely lift vac packed bag from water
 - Remove meat from packaging and eat immediately
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- LAMB:**
- Leave at room temperature for 30 mins - do not warm straight from the fridge.
 - Preheat oven to 140 degrees C/ gas mark 2.
 - Remove lamb from vac pack bag - do not remove from butcher paper.
 - Place on a tray, still wrapped in paper, in the oven for 45 minutes - 1 hour until warmed through.
 - Remove lamb from paper and eat immediately
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- CHICKEN:**
- Leave at room temperature for 30 mins - do not warm straight from the fridge.
 - Preheat oven to 140 degrees C/ gas mark 2.
 - Remove chicken from vac pack bag - do not remove from butcher paper.
 - Place on a tray, still wrapped in paper, in the oven for 45 minutes - 1 hour until warmed through.
 - Remove chicken from paper and eat immediately
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- PULLED BEEF:**
- Leave at room temperature for 30 mins - do not warm straight from the fridge.
 - Boil and simmer a large pot of water.
 - Submerge vac packed bag into simmering water and cover with a lid for 15 -20 mins
 - Safely lift vac packed bag from water
 - Remove meat from packaging and eat immediately
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- TURKEY:**
- To be enjoyed cold or hot. To heat:
 - Boil and simmer a large pot of water.
 - Submerge vac packed bag into simmering water and cover with a lid for 10 -15 mins
 - Safely lift vac packed bag from water
 - Remove meat from packaging and eat immediately
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- SALMON:**
- To be eaten cold, to assemble:
 - Lightly toast sourdough slices
 - Spoon salmon mix onto toasted sourdough
 - Top with pickled apple and fennel
 - Enjoy as a tartine