



Your Chance to Join Chef Paul & Sam's Brigade

How to Refresh & Recreate the Steak & Kidney Pudding

Put your Chef-ready Meal® in the fridge as soon as it arrives home

Take everything out to bring it back to room temperature
at least an hour before you reheat

- o This dish is an absolute doddle. It should take no longer than **15 minutes** to complete.
- o Fill your vegetable steamer base with water and bring to the boil.
- o Place your Steak & Kidney Pudding in the top basket of your steamer and place the lid on.
- o With **5 minutes** to go you can heat your mash and gravy.
- o To heat on the hob, place the mash into a saucepan and put on a **low heat**, stirring frequently to prevent the bottom from sticking.
- o Do exactly the same with the gravy - bringing it very slowly to the boil, then reduce the heat and simmer it gently.
- o **In a microwave**, the mash will take approximately 2 minutes 30 seconds and the gravy 2 minutes - check at 30 second intervals as timings vary according to microwave power.
- o To heat your Sticky Toffee Pudding, either microwave for 2 minutes (checking at 30 second intervals) or place in the oven in an ovenproof dish at **160 degrees** for approximately **5 - 10 minutes**.

Use within 3 days of collection/delivery. Keep refrigerated below 5°C.

We cannot guarantee that nuts or nut traces will not be found in our food.

Allergens - Celery, gluten, egg, milk, sulphites

The hygienic containers are made from corn starch and are biodegradable.

They will clean (even in the dishwasher) and can be reused many times



Your Chance to Win a Free Bottle of Wine

We want to see how your Steak & Kidney Pud turned out!

Share your plate to your Instagram story and tag us @samschophouse and use #SamsHomeService. Each month we'll pick one lucky winner to receive a bottle of very nice wine to pair with your dinner!

Award-winning Wines

We also deliver wine from our world-famous, award-winning wine list selected by sommelier George Bergier at take-home prices.

You can order these online too in our Sommelier's Selection Shop.

Please help Us to Develop This Business & Save Sam's

- o We're an independent family-owned 150-yr-old local business
 - o We plan to expand Our Home Service
 - o With a broader Sunday Roast menu
 - o And other Chop House Classics prepared as Chef-ready Meals
 - o We'd love your feedback & ideas to sams@vicchopco.com
- o If there's anything you don't like, tell us so we can change
 - o And if there's anything you do, **please tell your friends**