

el gusto

SUMMER

ENTERTAINING COLLECTION
2024

Sunday Roast

MENU PLANNER



RELIABLE | RESOURCEFUL | INTERESTING | INSPIRING

Beef Roast Menu.

appetiser

PESTO PASTRY PUFF WITH CHEESE ROLL

*prosecco
botrytis semillon*

main

BEEF FILLET WITH SATAY SAUCE
TOMATO STUFFED COURGETTE & RED ONION MUFFINS
CHEESY PEPPER POPPERS
TOASTED PINE NUT & SWEET POTATO SALAD
HEIRLOOM TOMATOES WITH PARSLEY & BASIL OIL
QUICK MIX BREAD

shiraz

dessert

GRASSHOPPER MOUSSE CHEESECAKE

after dinner

MARS BAR SLICE

passionfruit mojito

el gūsto

ENTERTAINING PLANNER

JANUARY 2024

STARTER

APPETISER

PESTO PASTRY PUFF WITH CHEESE ROLL

CRISPY PUFF PASTRY BOWS SERVED WITH A DELICIOUS CHEESY LOG MAKE A POPULAR ADDITION TO THE SNACK TRAY.

PREP TIME: 15 MINS | TOTAL TIME: 45 MINS



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FREEZER
FRIENDLY



Paired with...

PROSECCO

A TIGHTLY STRUCTURED, FULL FLAVOURED WINE WITH A PLEASING BEAD AND VIBRANT CITRUS FLAVOURS COMPLEMENTED BY A WELL-BALANCED, LONG LASTING FINISH.



BOTRYTIS SEMILLON

SUCCULENT AROMAS OF APRICOT NECTAR, THE PALATE DISPLAYS LUSCIOUS SWEET MARMALADE AND BUTTERSCOTCH FRUIT, BALANCED WITH A CRISP ACID FINISH.



MAIN

MEAT

BEEF FILLET WITH SATAY SAUCE

MARINATE TENDER BEEF FILLET WITH GARLIC AND CHILLI, THEN DRIZZLE WITH A SATAY PEANUT SAUCE. SERVE WITH REFRESHING CUCUMBER WEDGES.

PREP TIME: 30 MINS | TOTAL TIME: 50 MINS



SIDE

TOMATO STUFFED COURGETTE & RED ONION MUFFINS

TASTY ADDITION TO A ROAST BEEF DINNER.

PREP TIME: 20 MINS | TOTAL TIME: 40 MINS



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VEGETABLE

CHEESY PEPPER POPPERS

THESE LITTLE POPS OF COLOUR AND FLAVOUR ARE GREAT AS A SIDE DISH OR APPETISER. MAKE AHEAD FOR STRESS-FREE ENTERTAINING.

PREP TIME: 30 MINS | TOTAL : 50 MINS



SALAD

TOASTED PINE NUT & SWEET POTATO SALAD

A VERSATILE VEGETABLE MADE INTO A COLOURFUL SALAD WITH A NUTTY TOPPING AND DELICIOUS DRESSING. SWEET, CREAMY PINE NUTS NEED TO BE TOASTED TO BRING OUT THEIR TRUE FLAVOUR.

PREP TIME: 15 MINS | TOTAL TIME: 40 MINS



VEGETABLE

HEIRLOOM TOMATOES WITH PARSLEY & BASIL OIL

JUICY HEIRLOOM TOMATOES ARE DRIZZLED WITH A FRESH AND FLAVOURFUL BASIL-PARSLEY OIL AND FINISHED WITH A PINCH OF FLAKY SALT.

PREP TIME: 10 MINS | TOTAL TIME: 15 MINS



BREAD

THERMOMIX QUICK MIX BREAD

A SUPER EASY, BASIC BREAD THAT WORKS EVERY TIME AND HAS SO MANY USES!

PREP TIME: 30 MINS | TOTAL TIME: 1 HR 55 MINS



Paired with...

SHIRAZ

SHIRAZ IS BURSTING WITH RIPE BLACKBERRY AND PLUM AROMAS UNDERPINNED BY SUBTLE EARTHY CHARACTERS. THE PALATE HAS A SAVOURY NOTE, SHOWING WHITE PEPPER SPICE WITH WELL-BALANCED TANNINS DELIVERING A DRY FINISH.



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DESSERT

DESSERT

GRASSHOPPER MOUSSE CHEESECAKE

FLUFFY, LUSCIOUS, AND SILKY; EVERYTHING YOU WOULD WANT IN A CHEESECAKE. INSPIRED BY THE GRASSHOPPER COCKTAIL FROM THE '50S, MADE WITH CRÈME DE MENTHE AND CRÈME DE CACAO; THIS MOUSSE-Y DELIGHT HITS YOU WITH A PUNCH OF MINT AND CHOCOLATE THROUGHOUT.

PREP TIME: 40 MINS | TOTAL TIME: 1 HR 40 MINS



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AFTER DINNER

Café Noir

MARS BAR SLICE

VERY EASY TO MAKE, THESE POPS OF RICE AND CHOCOLATE ARE DELICIOUSLY MOREISH!

PREP TIME: 30 MINS | TOTAL TIME: 30 MINS



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FRIENDLY



Paired with...

PASSIONFRUIT MOJITO

THE WELL-KNOWN EXOTIC COCKTAIL WITH A TWIST OF PASSIONFRUIT.



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