

el gusto

SUMMER

ENTERTAINING COLLECTION
2024

Sunday Roast

MENU PLANNER



RELIABLE | RESOURCEFUL | INTERESTING | INSPIRING

ME *Sunday Roast* NU

appetiser

WHIPPED FETA WITH SUNDRIED TOMATO VINAIGRETTE

*champagne
muscat*

main

EYE FILLET (BEEF TENDERLOIN)
WHIPPED FETA CRISPY POTATOES
CHUNKY CORN WITH CREAMED CORN PURÉE
PARMESAN & GARLIC ROAST BUTTERNUT
ITALIAN HERB PULL-APART BREAD
SUMMER NECTARINE TABBOULEH

shiraz cabernet

dessert

TIRAMISU ICE CREAM CAKE

after dinner

IRISH CREAM & PISTACHIO THERMOMIX FUDGE

clementine & bay leaf gin

el gūsto

ENTERTAINING PLANNER

FEBRUARY 2024

STARTER

APPETISER

WHIPPED FETA WITH SUNDRIED TOMATO VINAIGRETTE

A BETTER FETA. THIS HEALTHY MEDITERRANEAN-STYLE DIP MAKES A GREAT ACCOMPANIMENT TO A HUGE VARIETY OF DISHES AND PLATTERS.

PREP TIME: 10 MINS | TOTAL TIME: 10 MINS



Paired with...

CHAMPAGNE

CHAMPAGNE OFTEN EXHIBITS AROMAS LIKE TOAST, RAW ALMONDS, AND LEMON PEEL. BRIGHT CITRUS AND APPLE FLAVOURS MARRY WITH TOASTY AND NUTTY FLAVOURS FOR A REFRESHING EXPERIENCE.



MUSCAT

MUSCAT WINES TEND TO SHOWCASE FLORAL AND SPICY CHARACTERISTICS, WITH FRUIT THAT FALLS TOWARD THE TROPICAL, PEACH, NECTARINE, AND APRICOT END OF THE SPECTRUM.



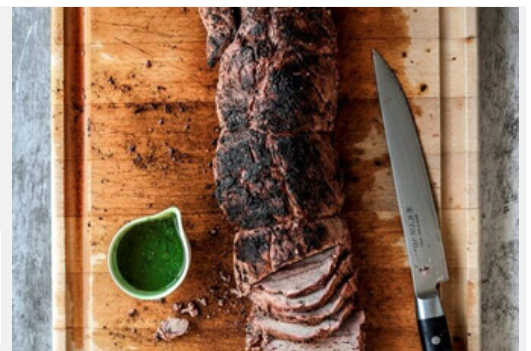
MAIN

MEAT

EYE FILLET (BEEF TENDERLOIN)

THIS CUT OF BEEF IS ALMOST FAIL-SAFE. FOLLOW EL GUSTO'S SIMPLE TIP FOR A PERFECT JOINT EVERY TIME.

PREP TIME: 15 MINS | TOTAL TIME: 1 HR 15 MINS



POTATO

WHIPPED FETA CRISPY POTATOES

CRISPY POTATOES, SERVED OVER A BILLOWY WHIPPED FETA DIP FOR A SIMPLE SIDE DISH.

PREP TIME: 10 MINS | TOTAL TIME: 50 MINS



BROUGHT TO YOU BY *el gusto*

ENTERTAINING PLANNER

FEBRUARY 2024

SIDE

CHUNKY CORN WITH CREAMED CORN PURÉE

A TASTY SIDE DISH TO SERVE WITH ROAST MEATS. CRUNCHY GRILLED CORN AND CHEESE ON A BED OF CREAMED CORN PURÉE.

PREP TIME: 15 MINS | TOTAL : 1 HR



VEGETABLE

PARMESAN & GARLIC ROAST BUTTERNUT

A WARMING DISH COMBINING SWEET GARLIC HONEY WITH BUTTERNUT, HERBS AND PARMESAN.

PREP TIME: 20 MINS | TOTAL TIME: 1 HR 30 MINS



BREAD

ITALIAN HERB PULL-APART BREAD

FUN PULL-APART BREAD WITH CHEESE AND ITALIAN HERBS. PERFECT SIDE TO ANY MEAL.

PREP TIME: 20 MINS | TOTAL TIME: 55 MINS



SALAD

SUMMER NECTARINE TABBOULEH

THIS HERBY, FRESH SUMMER SALAD HAS IT ALL – FRESH FRUIT, CRUNCHY NUTS, COLOUR AND TASTE!

PREP TIME: 30 MINS | TOTAL TIME: 45 MINS



Paired with...



SHIRAZ CABERNET

THE COMBINATION OF THE SHIRAZ GRAPE BLENDED WITH THE CABERNET SAUVIGNON VARIETAL GIVES THIS WINE BLACKCURRANT AND PLUM FRUIT FLAVOURS TOGETHER WITH A TANTALISING HINT OF SPICE AND SOFT YET INTEGRATED TANNINS.



BROUGHT TO YOU BY *el gusto*

ENTERTAINING PLANNER

FEBRUARY 2024

DESSERT

DESSERT

TIRAMISU ICE CREAM CAKE

THE LUSCIOUS ITALIAN TIRAMISU IN FROZEN FORM; A PERFECT SUMMER DESSERT!

PREP TIME: 20 MINS | TOTAL TIME: 20 MINS

el gusto
FREEZER
FRIENDLY



AFTER DINNER

Café Noir

IRISH CREAM & PISTACHIO THERMOMIX FUDGE

FOR SPECIAL OCCASIONS THIS FUDGE IS A MUST-HAVE. IT WILL COMPLEMENT ANY CANDY TRAY - WITH EVERY BITE COMES SHEER DELIGHT!

PREP TIME: 15 MINS | TOTAL TIME: 15 MINS

el gusto
FREEZER
FRIENDLY



Paired with...



CLEMENTINE & BAY LEAF GIN

GIN IS THE PERFECT SPIRIT TO TAKE ON SUBTLE FLAVOURS. BY ADDING SMALL AMOUNTS OF BOTANICALS - IT WILL BE READY TO DRINK IN A FEW DAYS.



[Click here to become a wine expert.](#)

[Click here to download
your menu card PDF.](#)

[Click here to download
your name card PDF.](#)

[Click here to be creative
and edit your template
in Canva.](#)

BROUGHT TO YOU BY

el gusto