

# Cooking *Instructions*

YOU'VE ORDERED YOUR EASTER FARE FROM US, NOW FOLLOW THIS  
GUIDE TO PREPARE YOUR SPECIAL FEAST & ENJOY!

## *Gourmet Seafood*

### **Three Friends Frozen Tasmanian Abalone 4 Pack**

Remove the abalone from the freezer, take it out of its packaging, and place on an ovenproof tray. Divide the supplied gochujang butter into four pieces, place a piece on top of each abalone and cook in an oven preheated to 200°C for 8 minutes. If cooking from thawed, give it 6 minutes. Serve with a fresh wedge of lemon.

## *Hill Street Kitchen*

### **Hill Street Salmon en Crouete**

Pre-heat oven and tray to 180°C. Place Salmon on tray lined with baking paper and cook for 25 min or until pastry is browned.

### **Hill Street Seafood *or* Curried Scallop Pie**

Pre-heat oven to 180°C. Heat for 30-40 min, or until filling is hot. If pastry is getting too brown, cover lightly with foil.

### **Wursthaus Quiches (*all varieties*)**

Heat for 25-35 min at 150°C. If desired, cover with foil to prevent over-browning.

### **Hill Street Roasted Spiced Whole Cauliflower**

Pre-heat oven to 180°C. Cover cauliflower with foil and cook for 45 minutes then remove foil and cook for a further 10 minutes or until browned. Pour over the tahini sauce and garnish with pomegranate seeds and chopped parsley.

### **Hill Street Balsamic Glazed Vegetables**

Pre-heat oven to 180°C. Heat vegetables in oven for 15 min or until heated through.

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