

BERGERAC

FRENCH COMFORT FOOD



Bergerac Prepared Foods Rewarming Instructions

*Thanks for choosing Bergerac for your dinner tonight, we appreciate your support!
Tag your dinners with @bergeracpdx and we'll feature you on our Instagram page!*

Lamb Navarin Gluten Free

Suggested to serve with mash, pasta or polenta
Slow cooked lamb, onions, carrots, tomato & white wine sauce

Chicken & Merguez Tagine

*Lamb and beef sausages, chicken, zucchini, carrots, onion, garbanzo beans, paprika,
saffron, white wine, couscous, almonds, cilantro*

Microwave the couscous for 2-4 minutes on high,
rewarm the tagine as below and top with cilantro and almonds and grill or sauté the merguez

French white chili with duck AKA cassoulet Gluten Free

Add a side salad for a super comfort food dinner
Slow cooked duck, pork sausage, white beans, garlic, parsley, mustard

Reheating for all the dishes above

Oven - Warm oven to 350f

Warm in oven for 15-20 minutes or until sauce is bubbling.

Stovetop - decant into pot and warm on low until bubbling and meat is warmed through

Microwave - decant into microwave proof container
and warm on high for 4-6 minutes, stirring halfway through

Baked Croque Monsieur

Add a side salad for a super comfort food dinner or lunch
sliced white bread, smoked ham, mozzarella, béchamel (flour, butter, milk)

Oven - Warm oven to 350F and take off paper

Bake for 15-20 minutes until Croques are golden on top.

Do not microwave as they will become very soggy!

Quiche

Serve with a side salad for a light meal
*flour, eggs, milk, cream, grated cheese, smoked bacon
or sun-dried tomato and field mushrooms*
Eat the quiche from the fridge or to rewarm warm oven to 350F
and put in the oven for 15-20 minutes

Beef Pie

Serve with a side salad for a light meal
flour, eggs, butter, ground beef, onions, tomatoes, mustard

Warm oven to 350F
Bake in oven for 20-25 minutes

Baked Cheese kits with onion jam, crostini and celery sticks Vegetarian

Camembert, mozzarella, white wine, garlic, crostini, onion jam, celery sticks

Warm oven to 350F
Bake in oven for 15-20 minutes until cheese is golden and bubbling

Duck Confit - 2 pieces Gluten Free and Dairy Free

Duck, salt, garlic, onion thyme

Pan fried skin down for 5-6 minutes or in the oven skin down at 350F for 15-20 minutes

Potato Gratin Gluten Free and Vegetarian

Potatoes, cream, Mozzarella, nutmeg

Warm oven to 350F
Bake in oven for 15-20 minutes until cheese is golden and bubbling

Vichychoise Soup Gluten Free and Vegetarian

Potato, onion, leek, chives, garlic

Stovetop - decant into pot and warm on low until bubbling

Microwave - decant into microwave proof container
and warm on high for 2-4 minutes, stirring halfway through

Pear Salad Kit

Poached pears, blue cheese cream, toasted hazelnuts, arugula, pear syrup

Warm pears in microwave for 20 seconds. Spread blue cheese on the base of a plate followed by the warm pears. Toss the arugula, hazelnuts and dressing together

Arrange on top and drizzle over the pear syrup.

Beet Salad Kit

beets, spicy walnuts, goats cheese cream, arugula, house dressing, reduced balsamic

Spread goats cheese on the base of a plate and arrange the beets on top.

Toss the arugula & walnuts with the dressing and arrange on top, drizzle the balsamic.

www.exploretock.com/bergeracbistro