

APRIL-MAY 2019

**THYME & AGAIN**

Here are a few tips to ensure  
that you will enjoy your  
Thyme & Again food at it's best

## **COLD SAVOURIES**

### **MINT & ORANGE CHIMICHURRI SHRIMP (GF, DF)**

*This is sent fully prepared.*

*No heating or building instructions needed*

### **\*LIME CURED SALMON, PICKLED MUSTARD, PEA BLINI**

*Place pickled mustard on blini, and then salmon on pickled mustard.*

### **\*CHICKEN & ASPARAGUS SALAD IN SAVOURY CUP**

*Fill each savoury cup with chicken and asparagus filling.*

### **\*COMPRESSED CUCUMBER, SUMAC SHALLOTS, BEET MOLASSES ON RADISH (GF, VEGAN)**

*Place cucumber on radish base, then sumac shallots on  
cucumber. Finish each with drops of beet molasses.*

***\*Indicates savouries featured on our  
Instant Cocktail Menu***

## **WARM SAVOURIES**

### **\*TROUT & 'NDUJA TART, WHITE CHEDDAR, CHIVE CRÈME FRAÎCHE**

*Preheat oven to 350F, place tarts on baking tray and bake uncovered for 10-15 minutes until crust is golden brown. Remove from oven and allow to rest for 5 minutes. Remove from tin cup and top with chive crème fraîche.*

### **KIMCHI CORN DOGS, HONEY MUSTARD SAUCE (V)**

*Preheat oven to 350F, place corn dogs on baking tray and heat for 5-10 minutes. Serve with mustard sauce on side.*

### **\*HONEY BALSAMIC MEATBALLS, SCALLIONS (GF, DF)**

*Preheat oven to 325F, remove lid from container and cover with foil. Cook for 10-15 minutes until there is an internal temperature of 168F. Transfer to serving plate and garnish with sliced scallions. Use pick for service.*

### **\*WILD MUSHROOM FLATBREAD, SALSA VERDE, SMOKED GOUDA, RED PEPPER COULIS (V)**

*Preheat oven to 325F. Place flatbread on baking tray. Bake uncovered for 5-10 minutes until hot to touch. Finish with Red Pepper Coulis.*

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