

## FIRESHOP GUIDE

Thank you for making a purchase at Fireshop this week. Your support enables us to maintain our relationships with each other as well as our incredible suppliers and producers. Through Fireshop we aim to give you a taste of Firedoor whilst, in the spirit of interaction, encouraging you to cook with fire yourselves.

If you have any questions, please feel free to contact us.

Have a wonderful weekend.

Lennox and the Firedoor team

## FRIDAY'S SPECIAL DINNER BOX

Preparation time: 30-35 minutes

Inside your box you will find a delicious dinner which has been created around the Moussaka which is my tribute to my mother in Scotland. Moussaka is one of the dishes that always reminds me of my mother. Despite my mother having a long hard day at work, she always took the time to prepare something delicious. I distinctly remember how the warm fragrance of spice and red wine would fill the house when she made Moussaka. The bubbly golden crust would yield to rich layers of mince and eggplant; a magical transformation that rendered the vegetable appetising to a young boy. On the rare occasion that there was any left-over (which was unusual as it is so moreish) I would take it to school and eat it cold much to the ridicule of my classmates to whom such foreign food was unknown. But I did not mind; I was tired of the sad food in the school canteen and just one bite of the moussaka and I was instantly transported to the comfort of home.

This moussaka uses full flavoured grass-fed beef mince from retired dairy cows sourced through Coppertree Farm. Grilling the eggplant over the fire brings a smoky depth to the dish and alleviates the need to fry it in copious amounts of oil. The addition of winter savory (which has sadly become somewhat of a forgotten herb) with its peppery notes of marjoram, thyme and pine adds a pleasant touch of Mediterranean sunshine to the dish.

To prepare your dinner, simply preheat your oven to 190 C

Carefully remove the lid from the foil container and place your moussaka in the oven on tray and bake for 25 to 28 minutes until golden brown and bubbling.

Meanwhile place your wood-fired flatbread in the oven and bake for 5-6 minutes until warm and toasted. Drizzle with a little olive oil if desired and cut into triangles (or simply tear) to serve alongside your 3 dips whilst you wait for the moussaka to bake.

Taramasalata, smoked trout roe

Pancar (roasted beetroot, yoghurt, mint & orange)

Fava (yellow split pea & caramelised onion)

When your Moussaka is ready, carefully remove from the oven and allow to rest for 2 minutes before serving.

Meanwhile toss the radicchio, blood orange, fennel & parsley in a bowl with the dressing, lightly season and serve immediately.

#### BURNT HONEY, SMOKED CREAM & BAKLAVA GELATO

This week's incredible gelato combines our house-smoked cream with burnt local honey which is then topped with Tom's brilliant baklava. Simply remove from the freezer 5 minutes before serving and break through the crispy baklava layer to the indulgent gelato that lies hidden beneath.