

Radici



COOK ALONG WITH FRANCESCO MAZZEI

METHOD GUIDE

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BREAD

Garlic pinsa

Preheat the oven at 170°C

Reheat the pinsa for about 7 minutes, then serve next to the green olives.

Contains: Wheat, Milk

May contain: Lupin, Soy, Mustard

ANTIPASTO

Buffalo mozzarella, peppers

Ingredients:

1. *Mozzarella*
2. *Roasted peppers*

METHOD

Arrange the peppers on a base of a serving dish.

Slice the mozzarella and place on top of the peppers.

Season with olive oil if desired.

Contains: Milk, Sulphites

ANTIPASTO

Aubergine parmigiana

Ingredients:

1. *Aubergine parmigiana*

METHOD

Preheat the oven at 170°C.

Transfer the parmigiana on a baking tray and reheat for about 10 minutes.

Contains: Gluten, Milk

May contain: Lupin, Soy, Mustard

PASTA

Orecchiette broccoli burrata

Ingredients:

1. *Orecchiette*
2. *Broccoli cream*
3. *Broccoli*
4. *Burrata*
5. *Chilli oil*

METHOD

Bring to the boil a pot of water and add few pinches of salt.

In a pan gently reheat the broccoli cream.

Cook the orecchiette for about 4 minutes, drain and transfer into the sauce. Add the broccoli and cook for a minutes.

Transfer into a serving dish and finish with the burrata on top and the chilli oil.

Contains: Wheat, Milk

May contain: Lupin, Soy, Mustard

DOLCE

Classic Marsala Tiramisù

Ingredients:

1. *Savoiaro biscuit*
2. *Coffee/Marsala syrup*
3. *Mascarpone cream*
4. *Cocoa powder*

METHOD

Soak the savoiardo with the coffee syrup for about 10 seconds. Place one disc of savoiardo in a glass or bowl, cover with the mascarpone cream. Repeat for another layer. Sprinkle with cocoa powder and serve.

Contains: Wheat, Milk, Sulphites, Eggs

May contain: Lupin, Soy, Mustard, Nuts

ALL FOOD MUST BE CONSUMED WITHIN 48 HOURS FROM DELIVERY