

Radici



COOK ALONG WITH FRANCESCO MAZZEI

METHOD GUIDE

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ANTIPASTO 1

Spicy meatball, polenta

Ingredients:

1. *Meatballs*
2. *Polenta flour*
3. *Water/milk*
4. *Butter*
5. *Grana Padano cheese*

METHOD

Place the meatballs in a saucepan and reheat on a low heat until hot to the core. Meanwhile, pour the mix of water and milk in a saucepan, bring to the boil and add few pinches of salt. Start pouring in the polenta flour and mix energetically. Cook for about 8 minutes. Remove from heat and add the butter and cheese mixing until all well combined and creamy.

Transfer into a serving dish and add the meatballs on top.

Contains: Wheat, Milk, Egg

May contain: Lupin, Soy, Mustard, Nuts

MAIN

Roasted chicken, potatoes, vegetables

Ingredients:

1. *Chicken*
2. *Roast potatoes*
3. *Vegetables*
4. *Gravy*

METHOD

Preheat the oven at 165°C.

Place the chicken on a baking tray and reheat for about 20 minutes.

After 5 minutes add the potatoes to the chicken and keep reheating flipping the potatoes from time to time.

In a pan, stir fry the vegetables seasoning with salt if needed.

On a serving dish place the vegetables and the potatoes, add the chicken cut in smaller pieces and finish with the hot gravy.

Contains: Celery, Milk

May contain: Wheat

ANTIPASTI 2

Burrata, anchovies, tomato salad

1. *Burrata*
2. *Anchovies*
3. *Tomato salad*
4. *Landcress*
5. *Dressing*

METHOD

Place the burrata on the serving dish, slice in half and put the anchovies on top. Add landcress and pour the balsamic vinaigrette all over.

Contains: Fish, Sulphites, Milk

DOLCE

Pannacotta, orange, chocolate

Ingredients:

1. *Pannacotta*
2. *Orange segments*
3. *Chocolate sauce*

METHOD

Place the pannacotta in a serving dish.

Pour the chocolate sauce and finish with the orange segments.

Contains: Milk

ALL FOOD MUST BE CONSUMED WITHIN 48 HOURS FROM DELIVERY