

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.

ANTIPASTO

Saffron arancini

Ingredients:

1. *Arancini*
2. *Saffron mayo*
3. *Grana Padano cheese*

METHOD

Reheat the arancini in the oven at 170°C for about 8 minutes.

Transfer into a serving dish, sprinkle with grated cheese and serve accompanied to the saffron mayo

ANTIPASTO

Burrata, tomato, onion

Ingredients:

1. *Burrata*
2. *Tomatoes*
3. *Tropea onion*
4. *balsamic dressing*

METHOD

Season the tomatoes with salt and half of the balsamic dressing and transfer in a serving dish. Add the red onion.

Halve the burrata and place on top of the tomatoes, finish with the rest of the balsamic dressing.

PASTA

Fettuccine lamb ragout

Ingredients:

1. *Fettuccine*
2. *Lamb ragout*
3. *Grana Padano cheese*
4. *Butter*

METHOD

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

In a pan gently reheat the lamb ragout with the butter and one spoonful of the boiling water if needed.

Cook the fettuccine for about 2 minutes, drain and transfer into the sauce.

Mix well, remove from heat and add the grated cheese.

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.