

# SARTORIA



<https://www.youtube.com/watch?v=qp1FXjmBaks>

## COOK ALONG WITH FRANCESCO MAZZEI METHOD GUIDE

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## BREAD

### 'nduja brioche bread

Preheat the oven at 140°C

Cook the bread for about 5 minutes.

## ANTIPASTO

### Octopus catalana

#### Ingredients:

1. Octopus
2. Tomatoes
3. cucumbers
4. Red onion Tropea
5. Beetroots
6. Oil & lemon dressing
7. Avocado mousse
8. Fresh chilli
9. Herbs oil
10. Lemon/oil
11. Red amaranthus

#### METHOD

Place the bag with the octopus in a pot of hot water and leave for 3 minutes. Season the vegetables with salt and half of the lemon dressing. Transfer in a serving dish.

Remove the octopus from the bag, place it into a bowl and season with the remaining lemon dressing. Arrange on top of the vegetables and complete with the herbs, dollops of avocado mousse, the herbs oil and lemon dressing.

## PASTA

### Herbs, lemon tortelli

#### Ingredients:

1. Tortelli
2. Butter
3. Sage
4. Grana Padano
5. Sun blushed tomatoes
6. Rocket pesto
7. Hazelnuts

#### METHOD

Bring to the boil a pot with salted water.

In a sautepan melt the butter with the sage. Add 3 spoons of the pasta water.

Cook the tortelli until they float, drain and transfer into the sauce, add the tomatoes then remove from heat and add the grated cheese.

Finish with the rocket pesto scattered on top of the tortelli and the hazelnuts.

## SECONDO

### Ppt rasted lamb

#### Ingredients:

1. Lamb
2. Pickled artichoke.
3. Carrot mash
4. Roasted carrots
5. Gravy
6. Peas

#### METHOD

Preheat the oven at 180°C.

In a pan heat two tablespoon of olive oil, fry the lamb on the skin side until brown and crispy. Flip it and add 1 tablespoon of butter, lower the heat and keep frying for about 2 minutes. Transfer the meat on a tray and bake for 5 minutes for a medium rare cooking or longer time according to taste.

In a saucepan heat the roasted carrots together with the artichoke.

Separately reheat the carrot mash and the gravy with peas in it.

Cut the lamb and serve next to the vegetable and finishing with the gravy.

## DOLCE

### Frangipane tart

#### Ingredients:

1. Frangipane
2. Amaretto sauce
3. Rhubarb
4. Ground pistachios

#### METHOD

Preheat the oven at 150°C.

Place the tart in a shallow tray and reheat for about 8 minutes. Transfer into a serving dish and arrange on top the cooked rhubarb.

Serve with the custard left at room temperature and sprinkles of pistachios