

SARTORIA



COOK ALONG WITH FRANCESCO MAZZEI METHOD GUIDE

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BREAD

Brioche bread

Preheat the oven at 140°C

Cook the bread for about 5 minutes.

ANTIPASTO

Burrata smoked aubrgine

Ingredients:

1. Burrata
2. Smoked aubergine cream
3. Giardiniera
4. Mosto cotto dressing

METHOD

Drain the giardiniera from the oil and the burrata from its own liquid.

In a serving plate place the aubergine mousse and the burrata on top of it.

Arrange the giardiniera all around the plate and finish with drizzles of mosto cotto 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

Polenta, mushrooms, truffle

Ingredients:

1. Polenta flour
2. Milk/water mix
3. Sautéed mushrooms
4. Black truffle
5. Hazelnuts
6. Grana Padano cheese
7. Butter

METHOD

In a saucepan large enough bring to the boil the mix of milk and water, add few pinches of salt and start pouring in the polenta flour mixing with a whisk. Cook on a low heat for about 7 minutes.

Gently reheat the mushrooms in a pan.

Remove the polenta from heat and finish with the grated cheese and butter. Adjust with salted if needed. Transfer in a serving dish, add the mushrooms on top and complete with the black truffle and hazelnuts.

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 range on top the cooked rhubarb.

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