

SARTORIA



COOK ALONG WITH FRANCESCO MAZZEI METHOD GUIDE

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BREAD

Garlic thyme focaccina

Preheat the oven at 140°C

Cook the bread for about 1 minutes.

ANTIPASTO

Burrata, artichokes, tomatoes

Ingredients:

1. Burrata
2. Pickled artichokes
3. Fresh tomatoes
4. Herbs
5. Dressing

METHOD

In a bowl mix the tomatoes and pickled artichokes, season with salt and the dressing. Transfer into a serving dish. Add the burrata and finish with drizzles of olive oil.

PASTA

Mushroom lasagna

Ingredients:

1. Lasagna
2. Grana Padano fondue

METHOD

Preheat the oven at 160°C.

Place the lasagna in a baking tray and reheat for about 20-25 minutes.

Meanwhile, gently reheat the cheese fondue in a saucepan.

Transfer the sauce into a serving dish, place on top of it the lasagna and serve.

SECONDO

Stuffed courgettes

Ingredients:

1. Courgette
2. Tomato sauce
3. Grana Padano cheese

METHOD

Preheat the oven at 180°C.

In deep baking tray pour in the tomato sauce.

Arrange the courgettes into the sauce and bake for about 20 minutes.

Sprinkle with the grated cheese and bake for another 5 minutes until crispy on top.

Remove from the oven, leave to rest for 3 to 5 minutes and serve.

DOLCE

Rhubarb pistachio frangipane

Ingredients:

1. Frangipane
2. Rhubarb sauce

METHOD

Preheat the oven at 150°C.

Reheat the frangipane for about 8 minutes.

Serve with the rhubarb sauce.