

SARTORIA



COOK ALONG WITH FRANCESCO MAZZEI METHOD GUIDE

www.sartoria-restaurant.co.uk | sartoriareervations@danddlondon.com



@sartoriarestaurant

BREAD

Garlic thyme focaccina

Preheat the oven at 140°C

Cook the bread for about 1 minutes.

ANTIPASTO

Sea food salad

Ingredients:

1. Cooked fish
2. Tomatoes
3. Capers
4. Red onion Tropea
5. White & purple potatoes
6. Samphire
7. Black olives
8. Oil & lemon dressing
9. Basil sauce

METHOD

Place the bags with the fish and potatoes into a pot with hot water and leave for about 6/7 minutes.

In a bowl mix the rest of the ingredients and season with the lemon dressing, salt and milled black pepper.

Add the fish and potatoes, adjust with seasoning and serve drizzling with the basil dressing.

PASTA

Mushroom lasagna

Ingredients:

1. Lasagna
2. Grana Padano fondue

METHOD

Preheat the oven at 160°C.

Place the lasagna n 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

Lamb ossobuco

Ingredients:

1. Lamb ossobuco
2. Plenta flour
3. Water
4. Butter
5. Grana Padano cheese
6. Gremolada

METHOD

Transfer the ossobuco into a deep saucepan large enough. Add 100ml of water, cover with a lid and reheat on a low/medium heat until thoroughly hot.

In the mean time, pour the weighted water in pot, bring to the boil and add 2 pinches of salt.

Start pouring in the polenta flour mixing with a whisk or a wooden spoon. Cook for about 8 minutes, remove from the heat, add the butter and grated cheese. Mix energetically until a smooth consistency and transfer into a serving dish. Add on top the ossobuco, sprinkle the gremolada and serve.

DOLCE

Mimosa cake

Ingredients:

1. Cake
2. Chocolate pastry cream
3. Diced sponge

METHOD

Place the cake on a serving dish.

Spread the chocolate sauce all over the cake until fully covered.

Stick the diced sponge all around the cake and serve.