

SARTORIA



COOK ALONG WITH FRANCESCO MAZZEI METHOD GUIDE

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BREAD

Focaccia Altamura

Allergens: **gluten (wheat)**, may contain **lupin, soya, mustard**

Preheat the oven at 160°C

Cook the bread for about 8 minutes.

ANTIPASTO

Courgette flowers

Allergens: **Milk**

Ingredients:

1. Courgette flowers
2. Peas
3. Broad beans
4. Saffron mayo

METHOD

Preheat the grill of the oven at 180°C.

Transfer the flowers on a shallow dish and gratin for about 6/7 minutes or until the cheese on top is golden brown and crispy.

Place the flowers on a serving dish add the peas and broad beans and finish with the saffron mayo.

PASTA

Lasagna Pastachijna

Allergens: **gluten (wheat), milk, pine nuts (tree nuts)** may contain **lupin, soya, mustard**

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

Soft polenta

Allergens: **milk,**

Ingredients:

1. Polenta flour
2. Water/milk mix
3. Butter
4. Grana Padano cheese
5. Gorgonzola
6. Honey
7. Radicchio leaves

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.

Remove the polenta from heat and finish with the grated cheese and butter. Adjust with salted if needed. Transfer in a serving dish.

Place small pieces of the gorgonzola on top of the polenta, drizzle the honey over and add the radicchio leaves.

Finish with the celery and walnuts.

DOLCE

Lemon delice

Allergens: **gluten (wheat), milk, sulphites,** may contain **lupin, soya, mustard**

Ingredients:

1. Frangipane
2. Amaretto sauce

METHOD

Place the sponge on a serving dish. Cover with the lemon cream using a flat knife to make it as smooth as possible. Decorate with the candied fruit and leave in the fridge until 5 minutes before serving.