

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

Roasted lamb

Allergens: **milk,**

Ingredients:

1. Lamb
2. Vegetables
3. Peas/broad beans
4. Butter
5. Gravy

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. Also join in the vegetables. Add 1 tablespoon of butter, flip the lamb 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.

Separately reheat the gravy.

Take the lamb out of the oven and let it rest for 2 to 3 minutes.

Arrange the vegetables into a serving dish. Cut the lamb in half and place it next to the vegetables, add the peas and broad bean and finish with the very hot gravy.

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.