



**CIN CIN AT HOME  
MENU, ALLERGENS AND METHOD  
JULY 2024  
3 COURSE BOX (MEAT)**

## **STARTER**

**Arancino of lamb and nduja ragu, garlic & parsley emulsion**

**Contains: Dairy, Gluten, Celery, Egg, Soya**

### **METHOD:**

Preheat your oven to 180 degrees and place your arancino on a tray in the middle shelf. Set a timer for 10 minutes. To check your arancino is piping hot in the middle, probe the food ensuring it is 75 degrees and over. If you don't have a probe then use a knife or a metal skewer to check the temperature. Dollop your wild garlic pesto onto a plate with your arancino and scatter grated pecorino on top.

## **MAIN**

**Rigatoni all'Amatriciana, Pecorino Romano & pickled onions**

**Contains: Dairy, Gluten, Sulphites, Celery**

### **METHOD:**

Bring a medium pan of salted water to the boil. Decant the sauce into a pan, set a low heat and stir regularly until simmering. When the salted water is boiling, add the rigatoni and carefully cook for 3 minutes. It is fresh pasta so it will cook quite quickly but test it to see if you'd like it firmer or softer. Drain the water out through a colander and immediately place the pasta into the sauce and continue to stir over a low heat for 20 seconds so the pasta absorbs the flavour of the sauce. Taste for seasoning. Equally split your pasta into two plates and scatter your grated pecorino cheese and pickled onions over the top. It's time to sit back and enjoy. Buon appetito!

## **DESSERT**

**Vanilla panna cotta, strawberry jelly & white chocolate crumb**

**Contains: sulphites, dairy**

### **METHOD:**

Your panna cotta is ready to eat, so relax and enjoy.



**CIN CIN AT HOME  
MENU, ALLERGENS AND METHOD  
JULY 2024  
3 COURSE BOX (VEG)**

## **STARTER**

**Burrata, peperonata, hot honey & bitter leaves**

**Contains: sulphites, dairy, mustard**

### **METHOD:**

Decant and enjoy!

## **MAIN**

**Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto**

**Contains: Dairy, Gluten, Sulphites, Celery**

### **METHOD:**

Bring a medium pan of salted water to the boil. Decant the sauce into a pan, set a low heat and stir regularly until simmering. When the salted water is boiling, add the tagliatelle and carefully cook for 3 minutes. It is fresh pasta so it will cook quite quickly but test it to see if you'd like it firmer or softer. Drain the water out through a colander and immediately place the pasta into the sauce and continue to stir over a low heat for 20 seconds so the pasta absorbs the flavour of the sauce. Taste for seasoning. Equally split your pasta into two plates and scatter your grated pecorino cheese and focaccia crumb over the top. It's time to sit back and enjoy. Buon appetito!

## **DESSERT**

**Vanilla panna cotta, strawberry jelly & white chocolate crumb**

**Contains: sulphites, dairy**

### **METHOD:**

Your panna cotta is ready to eat, so relax is ready to eat, so relax and enjoy. and enjoy.