



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

## **STARTER**

**Arancino of south coast crab, parsley & garlic emulsion**

**Contains: gluten, shellfish, dairy, egg, sulphites, celery**

### **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 garlic & parsley emulsion onto a plate with your arancino and scatter grated pecorino on top.

## **MAIN**

**Tagliatelle, nduja lamb ragu, runner beans & lamb fat focaccia crumb**

**Contains: gluten, egg, celery, dairy, sulphites**

### **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**

**Chocolate & olive oil torte, chantilly cream & raspberries**

**Contains: soy, dairy, gluten, sulphites**

### **METHOD:**

Your dessert is ready to eat, so relax and enjoy.



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SEPTEMBER 2024  
3 COURSE BOX (VEG)**

## **STARTER**

**Burrata, aubergine parmigiana, giardiniera salad**

**Contains: dairy, egg, sulphites**

### **METHOD:**

Decant and enjoy!

## **MAIN**

**Rigatoni, courgette & girolle cacio pepe**

**Contains: egg, gluten, dairy, sulphites**

### **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 focaccia crumb over the top. It's time to sit back and enjoy. Buon appetito!

## **DESSERT**

**Chocolate & olive oil torte, chantilly cream & raspberries**

**Contains: soy, dairy, gluten, sulphites**

### **METHOD:**

Your dessert is ready to eat, so relax is ready to eat, so relax and enjoy. and enjoy.