



**CIN CIN AT HOME
MENU, ALLERGENS AND METHOD
SEPTEMBER 2024
CHEF'S MENU (MEAT)**

SNACKS

Nocellara olives

Rosemary focaccia, olive oil & balsamic

Trio of cured meats

METHOD:

Plate up your antipasti and olives nicely. If you would like to warm the focaccia before service, it just needs 2-3 mins in an oven at 200C. Enjoy with the olive oil and balsamic.

STARTER

Arancino of south coast crab, parsley & garlic emulsion

Contains: gluten, shellfish, dairy, egg, sulphite, 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.

PRIMO

Rigatoni, courgette & girolle cacio pepe

Contains: egg, gluten, dairy, sulphites



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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!

SECONDO

Pork loin, braised borlotti & coco beans & sautéed spinach

Contains: celery, dairy

Method:

Preheat the oven to 200C. Place your foil in the middle shelf of your oven and reheat for 8 minutes with the lid on. Then take the lid off and place back into the oven for another minute and a half. When the time is up remove the lid ensuring all the food is piping hot. Plate up and enjoy with wine!

DESSERT

Chocolate & olive oil torte, chantilly cream & raspberries

Contains: soy, dairy, gluten, sulphites

METHOD:

Your dessert is ready to be eaten, so relax and enjoy.



**CIN CIN AT HOME
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CHEF'S MENU (VEGETARIAN)**

SNACKS

Nocellara olives

Rosemary focaccia, olive oil & balsamic

Nocellara del Belice olives

METHOD:

Plate up your antipasti and olives nicely. If you would like to warm the focaccia before service, it just needs 2-3 mins in an oven at 200C. Enjoy with the olive oil and balsamic.

STARTER

Burrata, aubergine parmigiana, giardiniera salad

Contains: diary, egg, sulphites

METHOD:

Decant and enjoy!

PRIMO

Rigatoni, courgette & girolle cacio pepe

Contains: egg, gluten, diary, sulphites



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METHOD:

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SECONDO

Ember cooked beetroot, borlotti & coco bean ragu & sautéed spinach

Contains: sulphites, celery

Method:

Preheat the oven to 200C. Place your foil in the middle shelf of your oven and reheat for 10 minutes with the lid on. When the time is up remove the lid ensuring all the food is piping hot. Plate up and enjoy with wine!

DESSERT

Chocolate & olive oil torte, chantilly cream & raspberries

Contains: soy, dairy, gluten, sulphites

METHOD:

Your dessert is ready to be eaten, so relax and enjoy.