



**CIN CIN AT HOME  
MENU, ALLERGENS AND METHOD  
SEPTEMBER 2024  
LASAGNES**

**Lasagne of nduja lamb ragu, mozzarella & bechamel**

**Lasagne of summer vegetables, béchamel & mozzarella**

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

**METHOD:**

Preheat your oven to 180 Celsius/gas mark 4. Cook for 30 minutes with the lid on (60 minutes if frozen) then another 20 minutes (10 minutes for small size) with the lid off to get that crispy topping.

**STORE:**

Keep refrigerated and consume within 48 hours of delivery or freeze to consume within 1 month.

**Made in a kitchen which may contain nuts, peanuts, mustard, fish, shellfish, sulphites.**



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EXTRAS**

**Olives – contains sulphites**

**Rosemary Focaccia - contains gluten**

**Arancino of south coast crab, parsley & garlic emulsion - contains gluten, shellfish, dairy, egg, sulphite, celery**

**Burrata, aubergine parmigiana, giardiniera salad - contains dairy, egg, sulphites**

**Selection of cured meats – contains sulphites**

**Italian cheeses – contains dairy, celery, sulphites, mustard**

**METHOD:**

Arancino -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.

Burrata - ready to eat!

Olives - ready to eat. Enjoy.

Focaccia - preheat your oven to 200c, place your focaccia bread in the oven and set a timer for 3 minutes. Slice into quarters and enjoy with the small tub of extra virgin olive oil & balsamic.

Selection of Cured meats - carefully remove the sliced meats from the packaging and neatly place your meats onto a plate. Tuck in and enjoy.

Cheese & Fig Compote - carefully remove your cheeses from the packaging and place onto a plate/cheese board. Enjoy with our classic Cin Cin fig compote.