



**CIN CIN AT HOME
MENU, ALLERGENS AND METHOD
FESTIVE 2023
3 COURSE BOX (MEAT)**

STARTER

Arancino of roasted squash & leek, parsley & garlic emulsion

Contains: Sulphites, Gluten

METHOD:

Preheat your oven to 180 degrees and place your arancini on a tray in the middle shelf. Set a timer for 10 minutes. To check your arancini 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 parsley & garlic emulsion onto a plate with your arancino and scatter grated pecorino on top.

MAIN

Rigatoni, slow cooked beef shin ragu, spinach & pecorino

Contains: Dairy, Egg, Gluten, Sulphites

METHOD:

Bring a medium pan of salted water to the boil. Decant the beef shin ragu 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

Tiramisu

Contains: Dairy, sulphites, egg, gluten

METHOD:

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



**CIN CIN AT HOME
MENU, ALLERGENS AND METHOD
FESTIVE 2023
3 COURSE BOX (VEGETARIAN)**

STARTER

Arancino of roasted squash & leek, parsley & garlic emulsion

Contains: Sulphites, Gluten

METHOD:

Preheat your oven to 180 degrees and place your arancini on a tray in the middle shelf. Set a timer for 10 minutes. To check your arancini 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 parsley & garlic emulsion onto a plate with your arancino and scatter grated pecorino on top.

MAIN

Rigatoni, truffle sauce, spinach & pecorino

Contains: Dairy, Egg, Gluten, Sulphites

METHOD:

Bring a medium pan of salted water to the boil. Decant your truffle 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

Tiramisu

Contains: Dairy, sulphites, egg, gluten

METHOD:

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