



**CIN CIN AT HOME  
MENU, ALLERGENS AND METHOD  
FESTIVE 2023  
CHEF'S MENU (MEAT)**

## **SNACKS**

Nocellara olives

Rosemary house focaccia

Salumi Selection

### **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 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.

## **PRIMO**

**Rigatoni, slow cooked beef shin ragu, spinach & pecorino**

**Contains: Dairy, Egg, Gluten, Sulphites**



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CHEF'S MENU (MEAT)**

**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!

**SECONDO**

**Chicken & speck saltimbocca, celeriac, leeks, chestnuts, & quince**

**Contains: Celery, Sulphites, dairy, nuts**

**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**

**Tiramisu**

**Contains: Dairy, gluten, sulphites**

**METHOD:**

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



**CIN CIN AT HOME  
MENU, ALLERGENS AND METHOD  
FESTIVE 2023  
CHEF'S MENU (VEGETARIAN)**

## **SNACKS**

Nocellara olives

Rosemary house focaccia

Salumi Selection

### **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 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**



**CIN CIN AT HOME  
MENU, ALLERGENS AND METHOD  
NOVEMBER 2023  
CHEF'S MENU (VEGETARIAN)**

**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!

**SECONDO**

**Roast shallot crostarda , celeriac, leeks, chestnuts, & quince**

**Contains: Celery, Sulphites, Nuts**

**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**

**Tiramisu**

**Contains: Dairy, gluten, sulphites**

**METHOD:**

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