



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

## **STARTER**

**Rabbit croquette, wild garlic pesto**

**Contains: dairy, Gluten, Celery**

### **METHOD:**

Preheat your oven to 180 degrees and place your croquette 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 wild garlic pesto onto a plate with your croquette and scatter grated pecorino on top.

## **MAIN**

**Strozzapreti, beef ragu, radicchio & pickled red onions**

**Contains: Dairy, Gluten, Sulphites**

### **METHOD:**

Bring a medium pan of salted water to the boil. Decant the beef ragu into a pan, set a low heat and stir regularly until simmering. When the salted water is boiling, add the strozzapreti 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**

**Vanilla panna cotta, strawberry jelly & white chocolate crumb**

**Contains: sulphites, dairy**

### **METHOD:**

Your panna cotta is ready to eat, so relax and enjoy.



**CIN CIN AT HOME  
MENU, ALLERGENS AND METHOD  
MAY 2024  
3 COURSE BOX (VEG)**

## **STARTER**

**Spring salad of Sussex asparagus, cipollini onions, radish & pea shoots**

**Contains: sulphites**

### **METHOD:**

Your salad is ready to enjoy!

## **MAIN**

**Strozzapreti alla Norma, salted ricotta & torn basil**

**Contains: Dairy, Gluten, 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 strozzapreti 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**

**Vanilla panna cotta, strawberry jelly & white chocolate crumb**

**Contains: sulphites, dairy**

### **METHOD:**

Your panna cotta is ready to eat, so relax is ready to eat, so relax and enjoy. and enjoy.