



**CIN CIN AT HOME  
MENU, ALLERGENS AND METHOD  
OCTOBER 2025  
LASAGNES**

**Lasagne of Venetrian duck ragu, bechamel & mozzarella**

**Lasagne of roasted squash, tomato, bechamel & sage**

**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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SEPTEMBER 2025  
EXTRAS**

**Olives – contains sulphites (ready to eat)**

**Sourdough focaccia - gluten**

**Burrata, fig compote, truffled celeriac, aged balsamic, toasted almonds - celery, dairy, sulphites, garlic, nuts**

**Selection of cured meats – sulphites**

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

**Francesca's Tiramisu - dairy, sulphites, egg**

**METHOD:**

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.

Burrata - Transfer burrata to a plate. Season with salt & pepper + drizzle with olive oil.

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

Tiramisu - Ready to eat so just enjoy!