

# Unruly at Home Cooking Guidelines

Use within 2 days of delivery

## Starter

### **Duck liver parfait, brioche and grape**

Keep refrigerated (apart from brioche – keep at room temperature) until 10 minutes before serving. Warm the brioche in an oven preheated to 180°C for 5-6 minutes. The parfait is ready to eat.

**Ingredients:** Brioche- [egg, butter (milk), milk, flour (gluten), yeast, salt].  
Grape puree – [grape, muscovado sugar, balsamic vinegar (sulphite)]  
Duck liver parfait – [duck liver, egg, butter (milk), salt, port (sulphite), madeira (sulphite)]  
Celery leaf (celery)

### **Taleggio on toasted focaccia, parsley & caper (v)**

Keep refrigerated (apart from the focaccia which is best stored ambient). Toast the focaccia and then top with the slice of taleggio. Brown for a minute under a grill (or melt in the oven). Finish with the caper dressing.

**Ingredients:** Taleggio (milk)  
Focaccia – [flour (gluten), water, salt, olive oil]  
Dressing – [parsley, caper (sulphite), shallot, olive oil, aged balsamic vinegar (sulphite)]

### **Octopus, raviolo of nduja & chorizo, nero dressing**

Keep refrigerated. Bring a large pan of water to a boil and preheat a non-stick frying pan over a medium heat. Add a drop of cooking oil to the frying pan and then the octopus. Simultaneously, gently drop the raviolo into the water, lifting it on the parchment paper. The parchment will detach from the raviolo once in the water. When the water has returned to a boil turn the temperature down so it doesn't boil excessively and simmer for 7 minutes. Sear the octopus for 2-3 minutes upon each side until golden brown and piping hot. Use a slotted spoon or spider to gently lift the raviolo from the water and drain before plating up alongside the octopus tentacle. Finish the plate with the nero dressing and yoghurt.

**Ingredients:** Octopus (cephalopod) [octopus stock (celery)]  
Raviolo [nduja, chorizo (milk), chicken mousse – {chicken breast, egg, double cream (milk)}, pasta – {'00' flour (gluten), egg, cuttlefish ink (cephalopod)}]  
Nero dressing – Cuttlefish ink (cephalopod), aged balsamic vinegar (sulphite), miso paste (soy), olive oil  
Yoghurt (milk)

## Mains

### **Slow braised beef featherblade, caramelised onion puree, potato terrine**

Keep refrigerated until cooking. Warm the bag of featherblade in a small pan of simmering water for 8-10 minutes, then very carefully open the bag with a pair of scissors and return to a fresh pan with all the stock. Take care as it will be very hot. Continue to warm for a further 8-10 minutes on a very low heat, frequently basting the stock over the featherblade. As it reduces and thickens it should glaze the beef up, eventually becoming sticky, glossy, soft and unctuous. Meanwhile, preheat a non-stick frying pan over a medium heat, add a splash of oil and then carefully place the terrine on the flat side. Keep the heat at medium-low so that it just ticks over gently as opposed to frying too aggressively. This will yield a lovely, golden crust and should take at least 10 minutes. For the final 4 minutes add the roasted onion, again flat cut side down. When both are a deep golden-brown flip over for a final minute to relax and warm through. In a pan warm up the onion puree until thoroughly hot, stirring regularly to avoid burning. Spoon the puree onto a plate alongside the featherblade, terrine, roasted onion and watercress.

**Ingredients:** beef featherblade [beef featherblade, red wine (sulphite), beef stock {beef bones, onion, carrot, celery, garlic, red wine (sulphite)}]  
Potato terrine [potatoes, butter (milk), parmesan (milk), garlic, rosemary]  
Caramelised onion puree [onion, butter (milk), cream (milk), cabernet sauvignon vinegar (sulphite)]  
Roasted onion  
Watercress

### **Roasted gnocchi, pumpkin, blue cheese, walnut (v)**

Keep refrigerated until cooking. Preheat the oven to 180°C, and a frying pan over a medium heat on the stove top. In a little oil fry the pumpkin wedge for 3 minutes each side until golden brown and then transfer to the oven for 9-10 minutes until piping hot through. Once the wedge is removed from the frying pan add the gnocchi, turning regularly to ensure even browning until they are golden. Warm the pumpkin puree until hot and then spoon onto a plate. Arrange the gnocchi on the plate alongside the pumpkin wedge and radicchio. Finish by crumbling the blue cheese around the plate and then a scattering of the walnut dressing.

**Ingredients:** Gnocchi – [flour (gluten), potato]  
Pumpkin puree – [pumpkin, butter (milk), cream (milk)]  
Radicchio leaves  
Bleu de Causses cheese (milk)  
Walnut dressing- [walnut (nut), olive oil, aged balsamic vinegar (sulphite), shallot, chives]

## Risotto of black olive & tarragon, goat's cheese

Keep refrigerated until cooking. Reheat in a pan, ensuring it is piping hot. Stir regularly to ensure it doesn't catch or burn underneath. If it seems a little stodgy add a splash of water. Pour the risotto onto a plate and top with the goat's cheese.

### Ingredients:

Risotto – [carnaroli rice, vegetable stock {onion, garlic, **celery**, carrot}, butter (**milk**), shallot, garlic, white wine (**sulphite**), chardonnay vinegar (**sulphite**), black olive (**sulphite**), tarragon, lemon juice  
Goat's cheese

## Puddings

### Vanilla panna cotta with plum & pistachio

Keep refrigerated until 10 minutes before serving for maximum enjoyment.

**Ingredients:** panna cotta – [milk, cream (**milk**), sugar, gelatine, vanilla],  
Plum puree [seasonal plums, jam sugar, agar agar]  
Pistachio (**nut**)

### Westcombe Cheddar, Tunworth cheeses with sourdough crackers, pickled walnut

Keep cheese and chutney refrigerated, removing 1 hour before serving for maximum enjoyment. Keep crackers in a cool dark place until serving.

**Ingredients:** Cheese – [milk, salt, rennet, starter culture]  
Pickled walnut condiment – [pickled walnut (**walnut, barley, sulphite**), sugar, agar agar]  
Sourdough crackers – [sourdough starter {flour (**gluten**), water}, flour (**gluten**), salt, water]

### Pump Street chocolate delice, honeycomb (v)

Keep refrigerated until 10 minutes before serving for maximum enjoyment. Keep honeycomb in a cool dark place until serving.

**Ingredients:** Delice mousse – [pump street 70% chocolate, cream (**milk**), sugar, **egg**], delice base – [feuilletine flakes (**milk, gluten**), pump street 70% chocolate, butter (**milk**)], delice glaze – [cocoa, caster sugar, whipping cream (**milk**), gelatine]  
Honeycomb – sugar, honey, bicarbonate of soda  
n.b. delice glaze is omitted for vegetarian version

