

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].
Duck liver parfait – [duck liver, egg, butter (milk), salt, port (sulphite), madeira (sulphite)]
Celery leaf (celery), grapes

White onion and truffle veloute

Keep refrigerated. Warm the soup gently in a pan, stirring regularly. Whisk the truffle butter into the velouté and serve immediately.

Ingredients: Veloute – White onion, butter (milk), cream (milk), water, rosemary, thyme, bay leaf
Truffle butter – butter (milk), fresh black autumn truffle

Ham hock on toast, cockles, parsley

Keep refrigerated (keep the toast ambient). Toast the sourdough, and then spread the contents of the ham hock bag mix on the top and then grill or bake for 2 minutes to gently warm. Finish with the parsley emulsion

Ingredients: Sourdough – flour (gluten), water, salt
Ham hock mix – ham hock (celery), onion jam (sulphite), cheese sauce (fish, gluten, milk, sulphite), pickled cockles (shellfish, sulphite)
Parsley emulsion – (parsley, egg yolk, chardonnay vinegar (sulphite), olive oil, sunflower oil

Mains

Mersea crab tonnarelli pasta, chilli, spring onion

Keep refrigerated until cooking. Cut open bag of brown crab emulsion and gently heat for 2-3 minutes. Do not boil excessively hard for too long as you may split the emulsion. Bring a pan of salted water to the boil and cook the tonnarelli for 3-4 minutes then drain. Add the tonnarelli to the emulsion and cook for 1-2 minutes on a low heat until the emulsion coats the pasta. Turn the contents into a bowl and top with the white crab meat, chilli and spring onion.

Ingredients:
Tonnarelli pasta {flour (gluten), egg}
Brown crab emulsion {butter (milk), brown crab (crustacean), garlic, water}
White crab meat (crustacean)
Chilli
Spring onion

Gnocchi, chorizo, tomato, anchovy, olive

(vegetarian version available without anchovy and chorizo, follow cooking guidance in same way)

Keep refrigerated until cooking. Preheat a frying pan over a medium heat on the stove top. In a little oil, fry the gnocchi, turning regularly to ensure even browning until they are golden. Add the contents of the bag to the gnocchi and cook on a low heat for 4-5 minutes until the sauce has coated the gnocchi. Serve with fresh anchovies on top.

Ingredients:
Gnocchi {flour (gluten), potato}
Fresh anchovies (fish)
Tomato sauce {onions, garlic, nduja, white wine (sulphite), black olives, capers, anchovies, tomato passata}

Nduja XO octopus, risotto nero

Keep refrigerated until cooking. Preheat a non-stick frying pan over a medium heat and gently fry the octopus with the contents of the XO sauce for 2-3 minutes either side, basting the contents of the XO over the octopus as it cooks. Reheat the risotto 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 octopus and the XO sauce.

Ingredients:
Octopus tentacle – octopus (cephalopod, celery), XO sauce – nduja, pancetta, shrimp (crustacean), shallot, ginger, garlic, chilli, oyster sauce (shellfish), soy sauce (soy, gluten), fish sauce (fish)
Risotto – [carnaroli rice, vegetable stock {onion, garlic, celery, carrot}, butter (milk), shallot, garlic, white wine (sulphite), cuttlefish ink (cephalopod), miso paste (soy), aged balsamic vinegar (sulphite)]

Puddings

Plum crumble, fruit & nut, vanilla custard

Keep refrigerated until cooking. Preheat oven to 180°C. Remove paper lid from crumble and place on a flat oven tray. Bake for 10-12 minutes until bubbling hot and crusting on top. Carefully spoon onto a plate, warm custard through in a pan until piping hot, stirring regularly and serve.

Ingredients: plum compote – plums, sugar, vanilla

Crumble topping -butter (milk), flour (gluten), sugar, hazelnut (nut), almond (nut), pistachio (nut), dried cranberries, sultanas, raisins, oats (gluten)

Custard – egg yolk, milk, cream (milk), sugar, vanilla, sauternes

Lancashire Bomb, Tor and Vacherin 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

