

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 caesar

Keep refrigerated (apart from croutons – keep ambient) until 10 minutes before serving. Dress the salad with the Caesar dressing liberally, toss and serve on a plate or bowl

Ingredients: ham hock (celery), cos lettuce, parmesan (milk), caesar dressing (milk, fish, sulphite, egg), anchovies (fish), brioche croutons (egg, milk, gluten)

Mains

Braised beef shin ragu, tonnarelli pasta, parmesan

Keep refrigerated until cooking. Place the bag of ragu into a simmering pan of water for 6-7 minutes. Bring a pan of salted water to the boil and cook the tonnarelli for 3-4 minutes then drain. Cut open the ragu, taking care as it will be very hot and then decant into the pasta pan with the tonnarelli. Toss them together well and then turn out into a bowl. Finish with the grated parmesan.

Ingredients: Beef ragu – beef shin, red wine (sulphite), beef stock {beef bones, red wine (sulphite), onion, carrot, celery, garlic, thyme}
Tonnarelli pasta {flour (gluten), egg}
Parmesan (milk)

Roasted gnocchi, anchovy, garlic, rosemary

(vegetarian version available without anchovies, 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 of the emulsion to the pan and turn to low, heating the emulsion until it thickens and sticks to the gnocchi, this should take approx. 2-3 minutes. Do not boil excessively hard or for too long or you may split the emulsion. Turn the contents to a bowl and finish with the fresh anchovies and parmesan.

Ingredients: Gnocchi – [flour (gluten), potato]
Anchovy emulsion – anchovies (fish), butter (milk), cream (milk), vegetable stock (celery), garlic, water
Fresh marinated anchovies (fish), parmesan (milk)

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

Vanilla panna cotta, pistachio, plum

Keep refrigerated until 10 minutes before serving for maximum enjoyment.

Ingredients: panna cotta – [milk, cream (milk), sugar, gelatine, vanilla], plum, pistachio (nut)

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 molten brownie (v)

Preheat oven to 180 degrees. Take the lid off the brownie and place on an oven proof tray. Bake for 9 minutes until brownie starts to dome.

Leave to rest for 5 minutes.

Ingredients: Pump Street 70% chocolate, flour (gluten), egg, butter (milk), sugar, cocoa powder

