

Unruly St. Valentine's Dinner at Home

Nibbles

arancini & crostini

nduja, chorizo & taleggio – slow cooked beef featherblade

Keep the crostini at room temperature (do not refrigerate) and all other ingredients in the fridge until preparing. Warm the arancini in an oven preheated to 175°C. for 10-12 minutes. Ensure they are piping hot through before eating. Top with the grated parmesan just before serving.

Remove the parchment paper from the beef featherblade and then lay atop the crostini. Place on a flat tray and warm for 3-4 minutes in the oven at 175°C until the beef is hot and unctuous. Take care to not heat excessively, otherwise the beef could crust over or burn.

Ingredients: Arancini – [Carnaroli rice, chorizo (milk), nduja, butter (milk), shallot, garlic, white wine (sulphite), vegetable stock (celery), chardonnay vinegar (sulphite) taleggio (milk), chives, parsley, flour (gluten), egg, breadcrumbs (gluten)]
Parmesan (milk)

Crostini – sourdough (gluten), olive oil

beef featherblade - Guinness (gluten, sulphite), beef stock {beef bones, red wine (sulphite), onion, carrot, celery, garlic, thyme}, dates, treacle

Bread

unruly brown butter brioche

whipped brown butter

Keep refrigerated (apart from brioche – keep at room temperature). Remove the brown butter from the fridge 30 minutes before serving to bring to room temperature. Warm the brioche for 5-6 minutes in an oven preheated to 175°C.

Ingredients: Brioche- [egg, butter (milk), milk, flour (gluten), yeast, salt].
Brown butter (milk)

Starter

3-year-aged parmesan agnolotti pasta

italian black winter truffle emulsion

Keep refrigerated until cooking. Bring a pan of salted water to a rolling simmer on the stove. Carefully tip the pasta into the water taking care not to splash and burn yourself. Do not remove the pasta from the parchment paper, tip that in as well for it will separate from the pasta in the water. Cook the pasta for 3 minutes.

Warm the truffle emulsion in another pan gently to a simmer, whisking regularly.

Carefully drain the pasta, then add to the pan of emulsion and very gently coat the sauce over the agnolotti. Split into 2 bowls and top with the grated aged parmesan.

Ingredients: pasta – ‘00’ flour (gluten), free-range egg

Agnolotti filling – butter (milk), flour (gluten), milk, cream (milk), 3-year-old parmesan (milk), truffle, truffle oil
Truffle emulsion – butter (milk), vegetable stock (celery), cream (milk), italian black winter truffle, truffle oil, parmesan (milk), thyme, rosemary
3-year-old parmesan (milk)

Main

wellington

either classic beef fillet or mushroom & goat's cheese

dauphinoise potatoes, seasonal greens and red wine sauce

Keep refrigerated until cooking.

Preheat a heavy oven tray (ideally cast iron) for at least 20 minutes in the oven at 190°C. Using the parchment paper as a 'sling' carefully transfer the Wellington directly onto the hot heavy tray. Try not to handle the pastry directly, use a spatula to help if necessary.

Bake the Wellington for 20-30 minutes. Check the beef initially after 18 minutes by inserting the tip of a sharp knife into the centre of the beef, holding it for 10 seconds then touching it to your lip. It should be warm-hot but not burning. If it needs longer then return to the oven for 4-5 minute intervals and keep checking. If it is getting dark in colour then turn the oven down to 175°C. Once done allow to rest for 10-20 minutes before serving.

After setting the Wellington to rest add the dauphinoise to the oven to heat through, 10-12 minutes.

Whilst the Wellington is resting bring the red wine sauce to a simmer. Reheat the greens in a small pan or the microwave until piping hot. Carve the Wellington and arrange on a plate alongside the dauphinoise and greens, finishing with the red wine sauce.

Ingredients: Beef Wellington – beef fillet, mushroom, shallot, garlic, thyme, egg, spinach, Parma ham
Mushroom Wellington – field mushroom, goat's cheese, shallot, garlic, thyme, egg, spinach
Puff pastry {flour (gluten), butter (milk), water}
Dauphinoise – potato, milk, cream (milk), parmesan (milk), thyme, garlic
Seasonal greens -xxxxxxxxxxxxx
Red wine sauce (beef)– beef stock (celery, sulphite), red wine (sulphite), port (sulphite), shallot, garlic, thyme
Red wine sauce (veg)– veg stock (celery, sulphite), red wine (sulphite), port (sulphite), shallot, garlic, thyme

Pudding

rhubarb & custard

yorkshire rhubarb, madagascan vanilla, pistachio

Keep refrigerated until 10 minutes before serving for maximum enjoyment.

Ingredients: – baked custard - milk, cream (milk), sugar, Madagascan vanilla pods, free-range egg
Poached rhubarb – rhubarb, white wine (sulphite), sugar, vanilla, lemongrass, cardamom, basil
Pistachio (nut)

Treats

pump street chocolate truffles

Ingredients: – pump street Jamaica 75% dark chocolate, free-range egg, sugar, cream (milk), cocoa

THE
UNRULY
PIG

