

Unruly at Home Cooking Guidelines

Use within 2 days of delivery

Bread

Sourdough brioche with miso butter

Warm the brioche in an oven preheated to 180°C for 5-6 minutes. Serve the butter at room temperature.

Ingredients: flour (**gluten**), **milk**, **eggs**, yeast, salt, sourdough leaven (**gluten**), butter (**milk**)
Miso butter – unpasteurised cultured butter (**milk**), red miso paste (**soy**)

Starter

White onion soup, blue cheese croutons

Keep refrigerated. Warm the soup gently in a pan, stirring regularly. Pour into a bowl and top with the croutons.

Ingredients: Soup – White onion, butter (**milk**), cream (**milk**), vegetable stock (**celery**), rosemary, thyme, bay leaf
Croutons – sourdough (**gluten**), bleu des causses (**milk**)

Octopus & nduja puttanesca, strozzapreti

Keep refrigerated. Warm the ragu in a small pan on the hob until simmering, add the strozzapreti and return to the simmer, ensuring all ingredients are piping hot. Top with the marinated anchovies.

Octopus ragu – octopus (**cephalopod**), nduja, chorizo (**milk**), onion, garlic, anchovy (**fish**), capers, olives, white wine (**sulphite**), tomato passata, saffron, thyme, parsley
Strozzapreti – flour (**gluten**), semolina (**gluten**), water
Marinated anchovies (**fish**)

Mains

Cottage pie of stout braised featherblade, January king cabbage

Keep refrigerated until cooking. Preheat the oven to 180°C.

Bake the pie for 20-25 minutes until golden brown, bubbling and piping hot throughout.
Reheat the January king in a small pan or the microwave until piping hot.

Ingredients: Pie filling – beef featherblade, pancetta, celeriac, carrot, Guinness (**sulphite, gluten**), beef stock {beef bones, red wine (**sulphite**)}, onion, carrot, **celery**, garlic, thyme}, dates, treacle, salt
Creamed potato – potato, butter (**milk**), cream (**milk**), salt, **egg yolk**, parmesan (**milk**)
January king cabbage – shallot, garlic, thyme, butter (**milk**)

Fish pie of halibut, prawn & salmon, January king cabbage

Keep refrigerated until cooking. Preheat the oven to 180°C.

Bake the pie for 20-25 minutes until golden brown, bubbling and piping hot throughout.
Reheat the January king in a small pan or the microwave until piping hot.

Ingredients: Pie filling – halibut (**fish**), salmon (**fish**), tiger prawns (**shellfish**), butter (**milk**), flour (**gluten**), white wine (**sulphite**), fish stock (**fish, celery**), fennel, saffron, thyme, garlic
Creamed potato – potato, butter (**milk**), cream (**milk**), salt, **egg yolk**, parmesan (**milk**)
January king cabbage – shallot, garlic, thyme, butter (**milk**)

Puddings

Vanilla panna cotta, Yorkshire rhubarb, pistachio

Keep the pistachios at room temperature. Keep the panna cotta refrigerated, removing 10 minutes before serving for maximum enjoyment. Top the panna cotta with the pistachios.

Ingredients: panna cotta – [milk, cream (milk), sugar, gelatine, vanilla],
Poached rhubarb – rhubarb, white wine (sulphite), sugar, vanilla, lemongrass, cardamom, basil
Pistachio (nut)

Pump Street chocolate molten brownie

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

