

Unruly at Home Cooking Guidelines

Use within 2 days of delivery

Nibbles

Arancini

nduja, chorizo & taleggio

Keep 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.

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)

Starter

Sourdough brioche

Warm the brioche in an oven preheated to 180°C for 5-6 minutes.

Ingredients: organic flour (gluten), milk, eggs, yeast, salt, sourdough leaven (gluten), butter (milk)

Truffled Jerusalem artichoke velouté

Keep refrigerated. Warm the soup gently in a pan, stirring regularly.

Ingredients: Soup – Jerusalem artichoke, white onion, butter (milk), cream (milk), thyme, black winter truffle, truffle oil

Chicken liver parfait

Grape, walnut, brioche

Keep refrigerated until 10 minutes before serving. The parfait is ready to eat.

Chicken liver parfait – chicken liver, duck liver, egg, butter (milk), salt, port (sulphite), madeira (sulphite)
Black seedless grapes
Walnut (nut)

Mains

8-hour braised beef ragu

pancetta, onion, gnocchi, parmesan

Keep refrigerated until cooking. Place the bag of ragu into a simmering pan of water for 6-7 minutes. 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 lightly golden. Cut open the bag of ragu, taking care as it will be very hot, and decant the contents into the pan with the gnocchi. Simmer for a further 2 minutes until the ragu is sticking to the gnocchi, then pour into a bowl and finish with the parmesan.

Ingredients: Ragu - beef featherblade, pancetta, onion, Guinness (sulphite, gluten), beef stock {beef bones, red wine (sulphite), onion, carrot, celery, garlic, thyme}, dates, treacle, salt
Gnocchi – flour (gluten), potato, salt
Parmesan (milk)

3-year-aged parmesan agnolotti

delica pumpkin, sage, pine nut

Keep refrigerated until cooking. Preheat the oven to 180°C and then bake the delica pumpkin for 12-15 minutes until lightly browning and piping hot.

Bring a large pan of salted water to the boil. 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. Lift the pasta from the water using a slotted spoon (or similar) and drain well. Take care not to split the agnolotti.

Warm the pumpkin puree in the microwave or a small pan, ensuring it is piping hot. Spoon the puree upon a plate, followed by the roasted pumpkin and finish with the sage leaves, pine nut dressing and grated aged parmesan.

Ingredients: pasta – ‘oo’ flour (gluten), free-range egg
Agnolotti filling – butter (milk), flour (gluten), milk, cream (milk), 3-year-old parmesan (milk)
Delica pumpkin wedge – sunflower oil, thyme, garlic
Delica pumpkin puree – butter (milk), thyme
Pine nut dressing – pine nut (nut), shallot, olive oil, balsamic vinegar (sulphite), sage
Sage leaves
3-year-old parmesan (milk)

pudding

Pump Street chocolate fondant

Madagascar vanilla custard

Preheat oven to 180 degrees. Place the fondant on an oven proof tray and bake for 8 minutes until fondant starts to dome. Leave to rest for 3-4 minutes before serving. Warm the custard through in the microwave until piping hot.

Ingredients: Fondant - Pump Street 70% chocolate, organic flour (gluten), egg, butter (milk), sugar, cocoa powder
Madagascar vanilla custard – free range organic egg yolks, cream (milk), milk, sugar, Madagascar vanilla pods

