

Unruly at Home Cooking Guidelines

Use within 1 day of delivery

Nibble

mersea crab tartlet

Keep the tart cases at room temperature (do not refrigerate) and all other ingredients in the fridge until preparing. Warm the tart cases for 3 minutes in the oven at 175°C, remove and then turn the oven down to 150°C. Spoon the brown crab custard between the tarts and return to the oven for a further 2 minutes at the lower temperature. Top with the fresh white crab meat and serve immediately.

Ingredients: Tartlet – flour (gluten), butter (milk), egg, parmesan (milk)
White crab meat (crustacean), chives
Brown crab custard – [brown crab (crustacean), egg, cream (milk), paprika

Starter

rabbit terrine

parma ham, pickled carrot, sourdough

Keep the terrine, carrot dressing and carrot puree refrigerated, removing 15 minutes before serving to enhance the flavour. The sourdough is best kept in a cool dark place.

Spoon the puree and dressing upon the plate alongside the terrine.
Toast the sourdough.

Ingredients: Terrine – rabbit meat from legs, shoulders, kidneys and livers, duck liver, onion, garlic, pancetta, lardo, thyme, bay leaf, egg, parma ham
Carrot puree - carrot, butter (milk), cardamom, star anise
Pickled carrot dressing – heritage carrot, shallot, olive oil, chardonnay vinegar (sulphite)
Sourdough – organic flour (gluten), water, salt

Mains

wild duck pie

buttered mash, purple sprouting broccoli

Keep refrigerated until cooking. Preheat a heavy oven tray (ideally cast iron) for at least 20 minutes in the oven at 190°C. Bake the pie for 20 minutes, checking that it is piping hot through. Return to the oven for further 3-4 minutes until it is piping hot if needed. Once done allow to rest for 5 minutes before serving.

Microwave the creamed potato until it is piping hot in the microwave on full power for 2-3 minutes. Reheat the broccoli in a small pan or the microwave until piping hot. Warm the gravy through in a small pan.
Arrange ingredients on a plate, finishing with the gravy.

Ingredients: Pie filling – mallard breast and leg, chicken stock {chicken bones, red wine (sulphite), onion, carrot, celery, garlic, thyme}, onion, garlic, thyme, pancetta
Pastry - flour (gluten), butter (milk), water, egg yolk
Creamed potato – potato, butter (milk), cream (milk), salt
Gravy - Guinness (sulphite), beef stock {beef bones, red wine (sulphite), onion, carrot, celery, garlic, thyme}, dates, treacle
Broccoli – broccoli, butter (milk)

fish pie

halibut, prawn & salmon, purple sprouting broccoli

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 broccoli 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)
Broccoli – broccoli, butter (milk)

pudding

lemon tart poached rhubarb

Serve tart at room temperature for maximum enjoyment. Keep the rhubarb refrigerated, removing from the fridge 10 minutes prior and serving alongside the tart.

Ingredients: Pastry – plain flour (gluten), sugar, butter (milk), egg
Custard – lemon, egg, sugar, butter (milk)
Poached rhubarb – rhubarb, white wine (sulphite), sugar, vanilla, lemongrass, cardamom, basil

THE UNRULY PIG

