

Family Favorites Box

Focaccia: Pre-heat oven to 180°, unwrap focaccia from cling wrap, pour water and oil mixture over the top. Place in oven for 6-8 minutes, remove from oven and garnish with herb oil provided.

Arancini: Warm in pre-heated oven for 8 mins at 180°, serve with truffle aioli

Eggplant Crocchette: Pre-heat oven to 180°, place crocchette in oven for 6 mins, garnish with basil puree, eggplant sauce & tomato coulis.

Asparagus Salad: Place burrata on a plate or in a bowl, using provided dressing dress mixed salad & place around the burrata. Garnish with asparagus tips, confit tomato & crouton. Dust olive crumb over the top to finish.

Pappardelle: Bring a large pot of salted water to the boil. Once boiled add pappardelle & cook for 7 mins. In the meantime, warm up the beef & pork ragu in a sauce pan. When the pasta is cooked, drain the water and add pasta to the saucepan with the ragu – add some cooking water and mix through until the pasta is fully incorporated. Remove from the heat and serve. Finish with parmesan, parsley & olive oil

Gnocchi: Bring a large pot of salted water to the boil. Add gnocchi and cook for 2-3 mins. In the meantime, add buttermilk sauce to a large saucepan and warm through, When the gnocchi are cooked and floating to the surface, gently remove them from the water and add to buttermilk sauce. Gently mix through and remove from heat – transfer to serving dish. In a microwave warm the lamb for 40 seconds on high. Sprinkle shredded lamb over the top of the gnocchi, garnish with smoked elk leaves and almond.

Duck: Place duck & potato millefoglie into a preheated oven at 180° for 10 to 12 mins. On a serving plate smear rhubarb across the bottom add duck & potato millefoglie. Warm duck jus in microwave for 40 secs on high and drizzle over duck.

Veal Cotoletta: Warm cotoletta in a pre-heated oven at 180°, for 8 - 10 mins. Mix the apple and cabbage slaw together and transfer to serving dish, serve Cotoletta on the side.

Mash Potato: Warm the mash in a saucepan over low heat, stir regularly until the mash has warmed through.

Seasonal Green Vegetables: Remove plastic lid from packaging. Place greens in oven for 6 to 8 mins at 180° (Pls note cardboard packaging is both microwave & oven safe)

Cannoli: Fill the cannoli shell with the ricotta provided from one end to the other

Chocolate Pudding: Remove Plastic from container, place in pre-heated oven at 185° for 10 - 12 minutes, serve with caramel sauce

Tiramisu: Ready to serve