

SARTORIA



COOK ALONG WITH FRANCESCO MAZZEI METHOD GUIDE

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BREAD

Focaccia with garlic butter

Ingredients:

1. Focaccia
2. Garlic butter
3. Grana Padano Cheese

METHOD

Preheat the oven at 180°C

Cook the focaccia for about 15 minutes.

Sprinkle with the grated grana Padano and serve.

ANTIPASTO

Crab salad "Catalana" style

Ingredients:

1. Crabmeat white
2. Crabmeat brown mayo
3. Apple sauce
4. Samphire
5. Pickled vegetables
6. Fresh vegetables
7. Purple and white potatoes
8. Lemon and oil dressing

METHOD

Season the crab meat with the brown meat mayo, chopped mint, salt. Arrange in a serving plate.

Season all the fresh veg and potatoes with salt and lemon dressing. Arrange them with the crab.

Finish with the pickled veg, dollops of brown meat mayo. Apple sauce and samphire.

PASTA

Burrata and 'nduja tortelli, cavolo nero

Ingredients:

1. Tortelli
2. Butter
3. Sage
4. Cavolo nero
5. Grana Padano
6. Balsamic vinegar
7. Toasted hazelnuts

METHOD

Bring to the boil a pot with salted water. Meanwhile, melt the butter with the sage and a pinch of salt, then add 3 tbsp of the boiling water. Reheat the tortelli for a minute, drain and transfer into the butter sauce,

Add the cavolo nero leaves and cook for a minute. Transfer in serving dish and finish with the grated grana Padano, hazelnuts and balsamic

SECONDO

Veal ossobuco with Grana Padano polenta, gremolada

Ingredients:

1. Ossobuco
2. Polenta flour
3. Water
4. Milk
5. Grana Padano
6. Butter
7. Gremolada
8. Chicken stock

METHOD

In a sauté pan put the ossobuco and the stock. Reheat on a low/medium heat.

In a deep saucepan, mix water, milk and salt. Bring to the boil and stir in the polenta flour, mix well. Cook for 8 minutes stirring occasionally. Add the grana Padano cheese and butter, mix energetically.

Transfer in a serving plate, add the ossobuco and finish with the gremolada.

DOLCE

Maraschino roasted pineapple

Ingredients:

1. Roasted pineapple
2. Caramel sauce
3. Vanilla/mascarpone cream
4. Bergamot crumble
5. Pistachio ground

METHOD

Put the pineapple in a pan and gently reheat. Transfer in a serving plate. Finish with the mascarpone cream and caramel sauce. Decorate with the pistachio and bergamot crumble