

Radici



COOK ALONG WITH FRANCESCO MAZZEI

METHOD GUIDE

www.radici.uk | reservations@radici.uk



@radici_nl

BREAD

Glazed butter bread

Preheat the oven at 140°C
Cook the bread for about 15 minutes.

ANTIPASTI 1

Tomato, onion salad

Ingredients:

1. *Tomatoes*
2. *Tropea onion*
3. *Oregano*

METHOD

Place the tomatoes in a bowl, season with sea salt, dry oregano and extra virgin olive oil. Add the onion on top and drizzle with olive oil.

ANTIPASTI 2

Capsicum salad, Burrata, Ingredients:

1. *Capsicum salad*
2. *Burrata*
3. *Balsamic dressing*

METHOD

Open the bag with the peppers salad and transfer in a bowl. Finish with some extra virgin olive oil.

Leave the burrata at room temperature for about 10 minutes. Drain from its liquid, place into a dish and serve with the balsamic dressing.

ANTIPASTI 3

Beetroot salad

Ingredients:

1. *Pickled beetroot*
2. *Goat cheese mousse*
3. *Orange segments*
4. *Walnuts*
5. *Honey and lemon dressing*

METHOD

Drain the beetroot from the oil. In a serving dish place the cheese mousse. Arrange on top the beetroots and orange segments.

Finish with the walnuts (toasted for added flavour) and the honey dressing.

PASTA

Cannelloni, ricotta, herbs

Ingredients:

1. *Cannelloni*
2. *Tomato sauce*
3. *Grana Padano cheese*
4. *Butter*
5. *Vegetable stock*

METHOD

Preheat the oven at 180°C.

Place the cannelloni into a deep baking dish greased with some butter.

Mix the tomato sauce with the stock and pour over the cannelloni. Sprinkle with the Grana Padano and add some flakes of butter.

Bake for about 20 minutes and serve.

SECONDO

Cauliflower steak

Ingredients:

1. *Cauliflower steak*
2. *Cauliflower "cous cous"*
3. *Cauliflower cream*
4. *Cauliflower leaves*
5. *Oil and lemon dressing*

METHOD

Place the leaves in iced water for 10 minutes.

Season the "cous cous" with salt and the lemon dressing.

Warm up the cream.

Heat a pan, pour the olive oil and fry the cauliflower steak on both sides until has a nice golden brown colour.

Place the cous cous in a deep plate, place the steak on top. Pour the cream and decorate with the leaves.

Drizzle with more lemon dressing.

DOLCE

Classic Marsala Tiramisù

Ingredients:

1. *Savoiardo biscuit*
2. *Coffee/Marsala syrup*
3. *Mascarpone cream*
4. *Cocoa powder*

METHOD

Soak the savoiardo with the coffee syrup for about 10 seconds.

Place one disc of savoiardo in a glass or bowl, cover with the mascarpone cream. Repeat for another layer.

Sprinkle with cocoa powder and serve.