

SARTORIA



COOK ALONG WITH FRANCESCO MAZZEI METHOD GUIDE

www.sartoria-restaurant.co.uk | sartoriareervations@danddlondon.com



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BREAD

Glazed butter bread

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

ANTIPASTO

Octopus, chickpeas, ricotta

Ingredients:

1. *Octopus*
2. *Ricotta mustia*
3. *Chickpeas purée*
4. *Fried chickpeas*
5. *Watercress*
6. *Dil & lemon dressing*

METHOD

In a small saucepan warm up the purée.
In a pan, put a spoon of olive oil and pan fry both the octopus and the ricotta on each side.
Place the purée in a plate, arrange the octopus on top, roughly crumble the ricotta and add to the octopus.
Finish with the fried chickpeas and the watercress. Drizzle with the lemon dressing

PASTA

Burrata, anchovy tortelli, cavolo nero

Ingredients:

1. *Ravioli*
2. *Butter*
3. *Sage*
4. *Hazelnuts*
5. *Grana Padano cheese*

METHOD

Bring to the boil a pot with salted water.
In a pan on low heat toast the hazelnuts and let cool down.
In a sautepan gently reheat the cavolo nero cream.
Cook the ravioli until they float, drain and transfer into the sauce, finish with the grated cheese and hazelnuts.

SECONDO

Veal fillet milanese

Ingredients:

1. *Breaded veal fillet*
2. *Celeriac spaghetti*
3. *Sautéed potatoes*
4. *Sun blushed tomatoes*
5. *Rocket salsa verde*
6. *Dil & lemon dressing*

METHOD

In a bowl season the celeriac spaghetti with salt and the lemon dressing.
Melt some butter in a pan, add the potatoes and fry until hot and crispy. Season with salt if necessary.
In a shallow pan heat some frying oil. Cook the veal fillet on one side until golden brown, flip it and add a spoon of butter. Keep frying using a spoon to pour the hot butter on top of the fillet. Dry on kitchen paper and season with salt flakes.
Serve next to the celeriac spaghetti, the tomatoes, potatoes and salsa verde.

DOLCE

Pasticcini

Ingredients:

1. *Pistachio biscuits*
2. *Apple tart*
3. *Tartlet*
4. *Pastry cream*
5. *Fruit*
6. *Choux*
7. *Chocolate cream*
8. *Puff pastry horns*
9. *Mascarpone cream*
10. *Ground pistachio*

METHOD

Preheat the oven at 170°C.
Place the apple tart onto a shallow baking tray and bake for about 10 minutes. Then leave to cool down and cut.
Fill the tartlet with the pastry cream and decorate with the fruit.
Fill the horns with the mascarpone cream and dip the end into the ground pistachio.
Fill the choux with chocolate sauce.