

SARTORIA



COOK ALONG WITH FRANCESCO MAZZEI

METHOD GUIDE

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ANTIPASTO

Burrata, tomato, giardiniera

Ingredients:

1. Burrata
2. Tomatoes
3. Pickled vegetables
4. Pistachios kernel
5. Balsamic vinegar
6. Extra virgin olive oil

METHOD

Halve the tomatoes and season with salt and olive oil.

In a pan on low heat toast the pistachios for 5 minutes and let cool down.

Mix the olive oil with the balsamic vinegar, salt and pepper.

Place the burrata in a serving plate, add the tomatoes, pickled vegetables and season everything with the balsamic dressing and crushed pistachios.

PASTA

Wild mushrooms ravioli

Ingredients:

1. Ravioli
2. Butter
3. Sage
4. Hazelnuts
5. Truffle
6. Nutmeg
7. 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 melt the butter with the sage and nutmeg, fry for a minutes then add 3 scoops of the boiling water.

Cook the ravioli until they float, drain and transfer into the sauce, finish with the grated cheese and hazelnuts.

SECONDO

Aubergine timballo

Ingredients:

1. Aubergine timballo
2. Tomato fondue
3. Grana Padano cheese
4. Basil
5. Extra virgin olive oil

METHOD

Preheat the oven at 180°C.

Bake the timballo for about 20 minutes.

In a saucepan, on a low heat warm the tomato fondue.

Pour the fondue on a bottom of a plate, place on top the timballo and finish with the grated grana Padano cheese and fresh basil.

DOLCE

Marsala tiramisu`

Ingredients:

1. Savoiardo sponge
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 sponge in a glass or bowl, cover with the mascarpone cream. Repeat for another layer.

Sprinkle with cocoa powder and serve.