

ALBERTO'S LOUNGE

VEDURE BANQUET

Serves 2

A journey through some of Italy's most renowned regions, incorporating those classic Alberto dishes you know and love. It's molto buono folks.

Before you start

- Remove the burrata from the fridge 1 hour before you plan to eat as the dish is best served at room temperature
 - Preheat oven to 200 degrees
 - Remove all elements (except panna cotta) from the fridge. The blood orange caramel for the pannacotta can be stored at room temperature
 - Put a medium pot (1.5L) of water on the stove, add a good pinch of salt
 - Have a medium fry pan on hand
 - Choose a selection of favourite plates
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Antipasti

- Firstly, turn on the playlist and pour yourself a drink, you deserve it.
- Place the focaccia in the foil in the oven for 5 mins. After 5 mins, carefully open the foil of the bread and continue cooking for a further 5 mins or until a little crispy on top.
- Arrange the eggplant on one side of a plate, making sure you pour over any dressing left in the container.
- Remove the burrata from the bag, discarding the water. Place the burrata next to the eggplant, spoon over a little of the olive oil/salt mixture provided. Done, yum.
- To plate your insalata rinforzo, arrange all vegetables on a medium sized fancy plate. Drizzle dressing evenly over everything, coating evenly.
- Check your focaccia is nice and crispy, pull it out of the oven, and serve with the olive oil/salt mixture provided. (Keep the foil for the beef and don't forget to save a little bit of bread for that pasta sauce later on, too. Mamma mia!).
- Let's get the heat going on our pasta water now too, gonna get that nice and bubbly aren't we.
- Now you can relax, grab a seat and enjoy your antipasti.*

(*One thing before you do sit down. Pop your gratin on the top shelf of your oven and set a timer for 15 minutes. Everyone's oven is unique so please check it every 5 mins to be sure. You're aiming for golden bread-crumbs and a few creamy bubbles around the edges.)

Pasta & Mains

- Pasta time! In the boiling water, cook the pasta for roughly 2.3 minutes, give it a little stir just after you put it in the water.
 - Before straining this bad boy, reserve a generous dash of pasta water in case you need to adjust the sauce. Some like it saucy, baby.
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Pasta & Mains cont.

- Tip the contents of the mushroom ragu packet into the frying pan, over a medium heat. Bring this mushroom party to a gentle simmer, giving it a nice little stir.
- Strain the pasta, add to the sauce, stir well, bringing that ragu and pasta together like a couple of long lost buddies. Do this for a minute or so, adding a little reserved water if needed.
- Get that magnificent dish plated up good and proper, finishing with your grated Parmigiano on top. My goodness, that's bloody amore if I've ever seen it.
- Preparing your radicchio salad is as easy as popping the leaves in a bowl, adding the orange dressing with a pinch of salt, and giving it a gentle toss.
- That gratin should be sizzling away beautifully by now, let's get that out of the oven.
- You're good to go! Crack open that second bottle of sangiovese, throw around a few bellissimos and enjoy your Italian culinary adventure. Buon Appetito!

Dessert

- Tilt the panna on a 45 degree angle in your hand.
- Run a butter knife all the way around the inside rim and encourage an air pocket.
- While on the angle bring a plate up to the container's rim. Then turn upside down in one brisk movement (like you would a cake). Voila! Got a nice wobble going on there? Woo! Look at him go!
- Drizzle caramel around. Boom.

