

DISHPATCH

OSSOBUCO
FEAST

by Cafe Murano



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Antipasti

Tomato focaccia, olive oil
Mushroom and truffle arancini
Paprika-cured monkfish carpaccio
Roasted squash, bitter leaves, gorgonzola, walnuts
Mozzarella, hazelnut and shallot pesto

—

Secondi

Ossobuco, risotto alla milanese, gremolata

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Dolci

Panettone bread and butter pudding,
pistachio crème anglaise,
candied pistachios

—

Chocolate truffles

"Our rich ossobuco with traditional risotto alla milanese is one of the most popular dishes on the menu at Cafe Murano, especially in winter." - Angela Hartnett

COOKING TIME:

45 MINUTES

SERVES 2

IN THE BOX

- (1) Mushroom and truffle arancini
- (2) Tomato focaccia
- (3) Paprika-cured monkfish carpaccio
- (4) Fennel, radish, parsley and lemon dressing
- (5) Chicory and radicchio
- (6) Roasted squash
- (7) Gorgonzola
- (8) Vinaigrette
- (9) Toasted walnuts
- (10) Mozzarella
- (11) Hazelnut pesto
- (12) Olive oil
- (13) Risotto alla milanese
- (14) Parmesan
- (15) Butter
- (16) Gremolata
- (17) Bread and butter pudding
- (18) Pistachio crème anglaise
- (19) Chocolates
- (20) Candied pistachios

Ossobuco

COOKING INSTRUCTIONS

Remove all components from the fridge to bring up to room temperature.

ANTIPASTI

Preheat the oven to 200°C/180°C fan.

1. Place the mushroom and truffle arancini (1) on a baking tray and heat in the oven for 10–12 minutes. After 5–7 minutes, add the tomato focaccia (2) to the oven to warm through for 5 minutes.
2. Place the paprika-cured monkfish carpaccio (3) onto a serving plate and spoon over the fennel, radish, parsley and lemon dressing (4).
3. Roughly tear the chicory and radicchio (5) into a medium serving bowl or plate.
4. Add the roasted squash (6) to the chicory and radicchio, then spoon over nuggets of the gorgonzola (7). To finish the salad, pour over the vinaigrette (8) and sprinkle over the toasted walnuts (9).
5. Roughly tear the mozzarella (10) and place on a separate serving plate, then top it with the hazelnut pesto (11).
6. Place all the dishes in the middle of the table alongside the olive oil (12) and enjoy sharing-style.



SECONDI

Preheat the oven to 200°C/ 180°C fan.

1. Tip the *ossobuco*, along with all the jus, into a large lidded saucepan. Cover the saucepan with the lid and warm over a low heat for 20–30 minutes, until the meat is soft and hot throughout. Make sure to flip the *ossobuco* halfway to ensure it's evenly coated in the sauce.
2. When the *ossobuco* has 10 minutes left, begin reheating the risotto according to the step-by-step instructions.
3. When the risotto is ready, portion the *ossobuco* out into each serving bowl and garnish with the *gremolata* (16).

DOLCI

Preheat the oven to 200°C/180°C fan.

1. Place the bread and butter pudding (17), still in its bamboo tray, onto a baking tray and into the oven for 15–20 minutes, until it's fully warmed through and is golden and crispy on top.
2. Meanwhile, tip the pistachio *crème anglaise* (18) into a small saucepan and warm over a low heat for 5 minutes, stirring occasionally.
3. Remove the pudding from the oven, cut it in half and place in two serving bowls. Pour over the *crème anglaise* and sprinkle with the candied pistachios (19).
4. Enjoy the chocolates (20) after the meal – or before if you can't wait!

RISOTTO ALLA MILANESE STEP-BY-STEP



1. Measure 120ml water into a jug. Place the risotto (13) in a large saucepan over a medium heat and pour in one-third of the water. Stir for 2–3 minutes to combine, then repeat this process twice more until all the water has been used.
2. Keeping the risotto over the heat, sprinkle in the Parmesan (14) and fold through.



3. Take the risotto off the heat, then add the butter (15) and allow it to melt slowly while you stir it through.
4. Divide the risotto between two serving bowls.

Top tips: Use a wooden spoon to constantly keep the risotto moving, making sure you scrape the base and sides of the pan as you stir. This dedication pays off, as you'll end up with a creamy, evenly cooked risotto with a smooth texture.

The risotto should be liquid enough that it can move freely around the pan, but should stay firmly together when the pan is wiggled back and forth – a happy medium. If you find that your risotto has dried out and become too solid, add a splash more water.



STORAGE

Keep the focaccia, toasted walnuts and olive oil in a cool, dry place. Transfer all other components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

GOT A QUESTION?

Email us at hello@dishpatch.co.uk

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INGREDIENTS

Mozzarella: buffalo mozzarella (**milk**). **Ossobuco:** ossobuco, carrot, leek, onion, rosemary, thyme, tomato purée, chicken stock (**celery**), garlic, red wine (**sulphites**) (alcohol). **Risotto alla milanese:** saffron, rice, shallots, garlic, salt, white wine (**sulphites**) (alcohol), vegetable stock (**celery**), butter (**milk**), Parmesan (**milk**). **Mushroom and truffle arancini:** rice, shallot, butter (**milk**), Parmesan (**milk**), white wine (**sulphites**) (alcohol), Emmental (**milk**), mozzarella (**milk**), porcini mushrooms, white truffle oil, chestnut mushrooms, onion, carrot, **celery**, leek, coriander seeds, fennel seeds, star anise, thyme, rosemary, **egg**, wheat flour, breadcrumbs (**wheat flour**), rapeseed oil. **Tomato focaccia:** wheat flour, salt, rosemary, yeast, olive oil, tomato, basil. **Paprika-cured monkfish carpaccio:** monkfish (**fish**), paprika, cayenne, peppercorns, fennel seeds, coriander seeds, **mustard** seeds, fresh ginger, orange, lemon, basil, salt, sugar. **Fennel, radish, parsley and lemon dressing:** fennel, radish, parsley, lemon, sugar, salt, oil. **Chicory and radicchio:** Roasted squash: onion squash, paco olive oil, salt, pepper. **Gorgonzola naturale:** gorgonzola (**milk**). **Vinaigrette:** fig-leaf vinegar (**sulphites**), caster sugar, Dijon **mustard**, Pepe olive oil. **Toasted walnuts:** (**tree nuts**). **Hazelnut pesto:** shallot, hazelnuts (**tree nuts**), chive, Pepe olive oil, balsamic vinegar (**sulphites**). **Parmesan:** (**milk**). **Butter:** (**milk**). **Gremolata:** parsley, garlic, lemon, olive oil. **Bread and butter pudding:** panettone (**eggs**, **milk**, wheat flour), cream (**milk**), **eggs**, caster sugar. **Pistachio crème anglaise:** **milk**, cream (**milk**), **egg**, caster sugar, pistachio paste (**tree nuts**). **Chocolates:** double cream (**milk**), liquid glucose, caster sugar, dark chocolate (**soybeans**), butter (**milk**), cocoa powder. **Candied pistachios:** pistachios (**tree nuts**), sugar. **Olive oil.**

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts.