

MORDEO AT HOME  
MENU + INGREDIENTS LIST  
HEATING OPTIONS

**Sous vide** It's easy to do, simply place sealed product in the bag into a pot of simmering water and place lid. See timings for each dish below

**Sauce Pan** Empty individual items into separate pots, place lid and warm on medium heat, be sure to stir

**Microwave** Either heat in the bags or remove from bag and heat in your favourite dish

**Pan fry or Oven Bake** New additions to our menus, where you cook a little more at home

MENU + INGREDIENTS + HEATING TIMES

**Confit of Duck + Braised Lentils + Cavolo Nero**

Pan Fry & Oven Bake for 10-12 minutes

Remove duck from bags and pat dry. Heat up pan to medium heat with olive oil, Place duck skin side down. Sear for 2 minutes, then place in 180c oven for 10 mins till warm. Remove and serve on bed of warm lentils

Or Empty Duck and all stock into a pan skin side up. Place in very hot oven 200c for 20 minutes

Sous Vide lentils for 6 minutes

- Confit Duck, bay leaf, duck fat, onion, salt and pepper.
- Lentils, Cavolo Nero, onion, carrot, celery, garlic, white wine, thyme, speck, veal stock

**Slow Cooked Greek Lamb Shoulder + Mash Potato + Pilaf Rice**

Lamb: 200c Oven Bake for 30 minutes till golden brown.

Or Sous Vide lamb for 20 minutes, remove from bag and strain off stock into a saucepan.

Place lamb under oven grill for 10 minutes or until golden brown. Meanwhile reduce lamb stock by 2/3rds

For the Mash potato & lentils Sous vide for 8-10 minutes

- Lamb Shoulder, onion, carrot, celery, garlic, bay leaf, white wine, lemon juice, veal stock, thyme, rosemary, salt, pepper.
- Potatoes, milk, cream, butter and salt.
- Rice, onion, garlic, chicken stock, cumin, cinnamon, lentils, bay leaf, salt and pepper

**Braised Beef Cheeks + Paris Mash + Gremolata**

Sous vide for 8-10 minutes or Microwave for 3-4 minutes

Garnish with Gremolata

- Beef Cheeks, onion, carrot, celery, bacon, mushroom, garlic, tomato paste, bay leaf, red wine, veal stock, herbs, veal stock, salt, pepper.
- Potatoes, milk, cream, butter and salt.
- Parsley, garlic and lemon.

**Chicken Chimichurri + Tomato Orzotto + Chimichurri Sauce**

Whole butterflied chicken Roast in hot oven 200c for 20-25 minutes

Sous Vide Orzotto for 8-10 minutes, garnish with Chimichurri sauce

- Chicken, red wine, onion, carrot, celery, garlic, tomato paste, chicken stock, bay leaf, thyme, rosemary, mushrooms, bacon, salt and pepper.
- Pearl Barley, onion, garlic, chicken stock, herbs, bay leaf, salt and pepper.
- Chimichurri sauce, olive oil, herbs, garlic, chilli, lemon juice, vinegar, salt and pepper

## Lasagne

Heat up in oven for 20 minutes at 180c

- Flour, Beef chuck, onion, garlic, celery, carrot, white wine, veal stock, thyme, peeled tomatoes, salt and pepper, Butter, flour, onion, bay leave, parmesan cheese, milk and salt.

## Salmon + Ratatouille + Fish Skin Crumb

Sous vide for 6-8 minutes or Microwave for 3-4 minutes and garnish with the Crumb

- Salmon, olive oil, lemon, salt, pepper.
- Eggplant, zucchini, squash, onion, garlic, tomato paste, tomato, thyme, rosemary, salt, pepper.
- Fish skin, panko crumbs, parsley, lemon, garlic, salt.

## Carnaroli Risotto + Italian Sausage, Borlotti Bean Ragu + Grana Padano + Marjoram Butter

Add ragu to pan and bring to simmer

Add Carnaroli rice, cook for 2 minutes, keep stirring, stir in marjoram butter & half of the grana padano

Garnish with Grana Padano

- Carnaroli rice, Borlotti been, tomato onion, garlic, chicken stock, pork mince, spices, butter, parsley, parmesan cheese, salt and pepper

## Duck Pappardelle + Mordeo Pappardelle, Duck Ragu + Grana Padano + Porcini Dust

Bring pot of salted water to the boil and cook pasta for 2 minutes

Add ragu to pan and bring to simmer, add cooked pasta, & toss, stir the ½ of the grana Padano & serve

Garnish with Grana Padano

- Fresh pasta, Duck, tomato, onion, carrot, celery, garlic, chicken stock, butter, porcini mushroom, parmesan cheese, salt and pepper

## Spinach & Basil soup

- Spinach, basil, butter, onion, garlic, veggie stock, croutons, salt, pepper and optional cream.

## Cauliflower & Celery soup

- Cauliflower, celery, butter, onion, garlic, veggie stock, cream, croutons, salt and pepper.

## Mash potato

Sous vide for 6-8 minutes or Microwave for 3-4 minutes

- Potatoes, milk, cream, butter and salt.

## Pilaf rice with lentils

Sous vide for 3-4 minutes or Microwave for 2-3 minutes

- Rice, onion, garlic, chicken stock, cumin, cinnamon, lentils, bay leave, salt and pepper.

## Chocolate Nemesis + Rhubarb

Allow to come to room temp or microwave for 10 seconds and serve or serve cold. Perfect either way

- Chocolate, butter, eggs, sugar, rhubarb

## Cocktails

**Gin Basil Smash** Gin Mare + Limoncello + Lemon + Pineapple

**Margarita** Tequila + Cointreau + Lime

**Negroni** Tanqueray Gin + Campari + Antica Formula

**Amber Winter** Amaro Montenegro + Drambuie + Monkey Shoulder