

Corso at Home Menu Instructions

ARANCINI

Arancini, which means little oranges and are so named because of their golden exterior and traditional saffron coloured rice, are a traditional fried street food in Sicily. Preheat your oven to 375 degrees and warm your arancini for 15 minutes. Serve immediately.

GOAT RICOTTA

Our creamy goat ricotta is made with local goat milk, rosemary oil & Maldon sea salt. Serve the ricotta with hot, roasted crostini (bread: not included) lightly rubbed with a halved clove of garlic. Spoon a generous dollop of the ricotta on top of your crostini. Do not mix the oil into your ricotta as it will change the texture and flavour.

CAVATELLI WITH SPICY PORK SAUSAGE SUGO, PECORINO & MINT (RED STICKER)

This Calabrian inspired dish is made with toothsome eggless cavatelli and a slowly simmered spicy sauce. The addition of mint cuts through the heat and the sharp pecorino romano cheese. Bring a large pot of salted water to the boil. Add your bag of frozen cavatelli. Cook for 8 minutes. While the cavatelli is cooking, bring your sugo to a simmer in a wide pot or large pan. Drain the pasta and immediately add and mix into your simmering sauce. Remove from the heat and stir in half of the provided pecorino romano cheese and mint (red sticker). Serve immediately topped with more of the pecorino and mint.

FUSILLI WITH LEEK, WALNUT & RICOTTA PESTO (BLUE STICKER)

Allow your pesto to come to room temperature (approximately 30 minutes). Bring a large pot of salted water to the boil. Add your bag of frozen fusilli. Cook for 4 minutes. While the fusilli is cooking, place the pesto in a large bowl with 2 oz of the pasta cooking water. Stir to combine. Once the fusilli has finished cooking, drain the pasta and immediately add and mix it into your bowl of pesto. Serve immediately topped with the provided Parmigiano cheese (blue sticker).

FUSILLI WITH SICILIAN TUNA SAUCE (BLACK STICKER)

This classic Sicilian style sauce is made with olive oil preserved tuna, capers, red onion, and San Marzano tomatoes. This dish does not require the addition of cheese, which would mask the delicious flavours of the tuna and capers.

Bring a large pot of salted water to the boil. Add your bag of frozen fusilli. Cook for 4 minutes. While the fusilli is cooking, bring your sauce to a simmer with 1 oz of the pasta cooking water in a wide pot or large pan. Drain the pasta and immediately add and mix into your simmering sauce. Allow to cook for 30 seconds, stirring constantly. Remove from the heat and stir in the provided parsley (black sticker). Serve immediately.

KALE SALAD

Place all ingredients in a large bowl and mix thoroughly. Serve immediately.

SHAVED FENNEL, ARUGULA, ROASTED HAZELNUT & PARMIGIANO SALAD

Place all ingredients in a large bowl and mix very well. Serve immediately.

Turn over for more instructions

PEA CROSTINI KIT (GREEN STICKER)

Preheat your oven or grill to high. Cut your bread (not provided) to the desired thickness, drizzle with olive oil, and roast or grill until golden. While your bread is roasting, place the pea mix in a bowl and stir in the juice of the provided lemon wedge. Dollop a generous amount of the pea mix on each roasted crostini. Top with the provided roasted pine nuts and ricotta salata (green sticker).

CACIO E PEPE MIX

Thaw your cacio e pepe mix at room temperature or in your fridge overnight. Do not attempt to thaw by adding heat or the cheese will cook and the sauce will separate. Allow your cacio e pepe mix to come to room temperature. Place mix in a large mixing bowl. Add 3 oz of pasta cooking water. Using the back of a spoon, work the mix into a paste. Add your cooked pasta directly from the water to the bowl. Mix vigorously and serve.

SPICY CALABRESE 'NDUJA SAUCE / CHICKEN, PANCETTA & PORCINI RAGU

Allow ragu to thaw in the fridge overnight. Bring sauce to boil before adding pasta.

BASIL PESTO GENOVESE

Thaw the pesto overnight in the fridge. Allow pesto to come fully to room temperature (around 30 minutes) before use. Place pesto in a large bowl. Stir. Add drained pasta directly to the pesto and mix thoroughly.

GNOCCHI

Our gnocchi are made with ricotta and a minimal amount of flour. This produces a light and pillowy texture. Make sure you treat the gnocchi gently to prevent them from breaking apart. Keep the gnocchi in the freezer until ready to use. Stir slowly and softly as they cook.

Bring a large pot of salted water to the boil. Add your bag of frozen gnocchi. Allow to simmer for 4-5 minutes. The gnocchi need to cook for at least 4 minutes or they will fall apart. While the gnocchi are cooking, heat your choice of sauce over medium high heat in a wide pot or large pan. Remove from the heat. Once the gnocchi are cooked, use a slotted spoon or spider to gently pull the gnocchi directly from the water to your pot or pan of sauce. Gently stir or toss to combine. Serve immediately.

RIGATONI

Made with durum semolina and egg. Rigatoni is a cut of pasta that works well with almost any sauce. Keep frozen until use. Do not thaw. Add directly to salted boiling water and cook for 6 minutes before mixing into the desired sauce.