

Valentine's

FOUR COURSE MENU

STARTER

TUNA TARTARE WITH LEMON SAUCE & SUN-DRIED TOMATOES

INGREDIENTS

Tuna tartare / Herbs & spices mix / Extra virgin olive oil / Sun-dried tomatoes / Lemon sauce

INSTRUCTIONS

- 1 Open the "Tuna tartare bag" and empty the ingredients in a bowl.
- 2 Mix with the "Herbs & spices mix", "Lemon sauce" and add the "Extra virgin olive oil" to the bowl. Mix well
- 3 Place the dish on a plate, garnish the tartare with the "Sun-dried tomatoes"

PASTA

FUSILLI CACIO E PEPE

INGREDIENTS

Fusilli pasta / Cacio e pepe sauce / Pecorino romano

INSTRUCTIONS

- 1 Bring 1 liter of water to a boil; once boiling put the "Fusilli pasta" in the water and cook for 10 minutes
- 2 Strain the pasta and pour into a bowl; then add in the "Cacio e pepe sauce" and mix well
- 3 To finish, add the "Pecorino romano" on top

MAIN COURSE

SLOW COOKED CHICKEN LEG WITH BELL PEPPER CACCIATORA SAUCE

INGREDIENTS

Slow-cooked chicken leg x 2 / Bell pepper cacciatore sauce / Chicken jus

INSTRUCTIONS

- 1 Bring 1 liter of water in a pot to a boil; once the water is boiling, turn off the heat
- 2 With the current heat of the stove, place the sealed un-opened bag of "Slow cooked chicken" inside the pot of water for 10 minutes. Let the chicken reheat slowly, do not open the bag
- 3 Meanwhile in a roasting pan — add olive oil at medium heat. Once the pan has heated up, remove the chicken from the bag and roast it in the pan until the chicken turns golden brown
- 4 On the side, reheat the "Bell pepper cacciatore sauce" in a pan or small pot; once the sauce is hot, pour the sauce on a plate and place the roasted chicken on top of the sauce with the "Chicken jus" on top of the chicken

DESSERT

SPIGA SIGNATURE TIRAMISU

After a nice home-cooking session, relax and enjoy SPIGA's favourite dessert from our chefs, ready to indulge.