

MAREMMA



New Year's Eve cooking instructions

Trio of tartare

Mix each fish tartare separately with the lemon dressing and season with salt. You can use a plating mould for presentation, or if you don't have one, try a small cookie cutter. In the absence of either, spoon onto the plate in three separate piles. Serve immediately with the carta di musica bread



Ciccioli, quince mostarda

Heat a little olive oil in a frying pan and cook the ciccioli on each side for about a minute until brown and crispy. Dress the little salad and serve alongside the quince mostarda and crostino. Ciccioli can also be served as it is without frying



Stracciatella, artichokes, pine nuts

Place the Jerusalem artichoke purée on a plate, add dollops of stracciatella on top and season with salt and black pepper. Place the artichokes, rocket and pecorino on top, finish with the pine nuts and a drizzle of olive oil



Pecorino gnocchi, winter chanterelles

In a pan heat up the butter and chanterelle sauce, add the gnocchi to the pan and warm up together – add a splash of water if you think it is too thick. Finish by garnishing with the pecorino crisp



Pheasant & pancetta mezzaluna ravioli

Cook the ravioli for 5–7 minutes in simmering salted water. The water should not be at a rollicking boil to ensure the filling does not overheat and burst out. At the same time heat up the sauce in a separate pan and bring to a simmer. Place the cooked ravioli in the pan, along with a little pasta water and toss gently



Venison, chestnuts, spinach, salt-baked celeriac purée

Place the venison in a preheated oven at 200C / 180C fan / gas mark 6 for 5 minutes for rare or for 7 minutes for medium rare. Allow to rest for 5 minutes before slicing in half on the diagonal and placing on the plate diagonal side facing up. Warm the sauce with the chestnuts, wilt the spinach and warm up the celeriac purée (or can be served room temp).



Halibut, clams, samphire

Place the halibut in a non-stick pan with a little olive oil over a medium heat. Allow the skin to crisp up without touching it for about 3 minutes. Once the fish has been cooked three-quarters of the way, flip, turn off the heat and allow to rest for a couple minutes. Pour the clam sauce in a pan to warm up, pour into your serving bowl and serve the fish on top



Pumpkin sformato, spinach, black truffle

Bake the sformato in a preheated oven at 200C / 180C fan / gas mark 6 for 6-10 minutes, until it is warm. Pour the sauce into a pan with the spinach to heat up and wilt the spinach. Place the sformato on a plate with the sauce around it and finish with the black truffle shavings



Crispy potatoes

Place in a preheated oven at 200C / 180C fan / gas mark 6 on the middle shelf for about 15 minutes until brown

Chocolate & ginger tart, puffed & polenta

Keep the tart at room temperature but in a cool place. Keep the mascarpone in the fridge until serving.

**We'd love to see your pictures of your Maremma dishes at home!
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