

Isabella's Rolled Porchetta Dine at Home

Rolled Porchetta

Ingredients: Pork belly, garlic, sage, olive oil, salt & pepper

1. Preheat oven to 160°C.
2. Remove plastic packaging from pork, leave string on, wrap in foil sheet, place on baking tray and bake for 25-30 minutes or reaching internal thermometer read of 85°C.
3. Remove from the oven, remove strings and slice into thick portions

Roasted Sebago duck fat potatoes

Ingredients: Potato's, duck fat, salt & pepper

1. Preheat oven to 200°C.
2. Place on lined baking tray, put in oven for 16-18 minutes

Sourdough bread

Ingredients: Flour, water, yeast, salt

1. Preheat oven to 180°C.
2. Place in the oven and heat for 8 minutes.

Rocket, roasted pear & parmesan salad

Ingredients: Rocket, pear, parmesan, balsamic vinegar, olive oil, salt & pepper

1. Toss the rocket salad mix with the roasted pears and the vinaigrette dressing to your taste

Charcuterie Platter

Ingredients: Casalingo salami, sopressata salami, prosciutto crudo, caper berries, cornichon, olives
Ready to serve

Sticky date pudding, butterscotch and mascarpone

Ingredients: Dates, self-rising flour, bicarbonate of soda, sugar, butter, water, eggs, mascarpone, brown sugar, cream

1. Microwave the pudding in a container for 1–2 minutes.
2. Pour the butterscotch sauce over the pudding a microwave for a further 1 minute.
3. Plate and serve with the mascarpone cream.

If you have any questions or concerns please feel free to call or email us.

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Items are produced & packaged separately the night before delivery to ensure freshness when stored in the fridge for up 4 days

Please check out our website for fantastic Wine Deals, Hampers, Take-Away and Grocer.



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