

# HEATING INSTRUCTIONS



*fabio*  
AT HOME



FABIO TRABOCCHI  
RESTAURANTS

# FABIO AT HOME: GUIDE TO HEATING & SERVING

## SOUP

**BUTTERNUT SQUASH SOUP** Allow the soup to come to room temperature before reheating. This will help prevent the soup from burning in a warm pan. In a medium sauce pan, on medium heat, gently bring the soup to a simmer, stirring often. When the soup comes to a simmer, turn heat down to low and allow soup to continue simmering until warmed through. While the soup is cooking, heat the container of squash caponata in the microwave for 1-2 minutes until warm. For serving, spoon the caponata into the bottom of a warmed soup bowl. Pour warm soup over the caponata. Garnish with a drizzle of pumpkin seed oil and enjoy!

**PORCINI SOUP:** Allow the soup to come to room temperature before reheating. This will help prevent the soup from burning in a warm pan. In a medium sauce pan, on medium heat, gently bring the soup to a simmer, stirring often. When the soup comes to a simmer, turn heat to low and allow soup to continue simmering until warmed through. While the soup is cooking, heat the container of roasted mushrooms and duxelle in the microwave on 75% power for 1-2 minutes until warm. For serving, spoon the mushrooms and duxelle into the bottom of a warmed soup bowl. Pour warm soup over the mushroom mixture. Garnish with a drizzle of extra virgin olive oil and enjoy.

*Chef Fabio's Tip: The soup and caponata or mushrooms can be stored separately in the refrigerator for up to 3 days. It's best to allow the soup to come to room temperature before reheating. Heating cold soup can cause the soup to stick to the bottom of the pan due to its thickness and stockiness. If you find the soup to be too thick, you can add a few tablespoons of vegetable stock or water to adjust consistency.*

## ANTIPASTI

**CESARE CASELLA'S DOMESTIC PROSCIUTTO:** Prosciutto is best served at room temperature to experience its flavor and aroma. Remove from refrigerator 1 hour before serving. Drizzle with aged balsamic and olive oil. Enjoy!

Cured meats are best served at room temperature to truly experience their flavor and aroma.

## SALADS

**BURRATA SALAD:** Allow tempering of burrata and cremini mushroom funghetto for 20 minutes at room temperature. On an 6-8" plate, spoon the funghetto into the center of the plate. Place the burrata on top of the funghetto and drizzle with extra virgin olive oil and aged balsamic. Season the tuile crisps with sea salt and place over the burrata. Bon appetito!

*Chef Fabio's Tip: The funghetto can be served warm by heating in the microwave for 2 minutes. You can fold in your favorite herbs like parsley, basil or sage to enhance the flavors.*

**COLORS OF THE GARDEN:** Open the container and remove the piece of cheese. Set cheese to the size. In a large mixing bowl, add the mixed greens and garnishes. Drizzle 2/3 of the provided dressing over the greens and season with sea salt and cracked pepper to your taste. Gently toss the salad to coat the greens. Place the mixed salad into a serving bowl. Garnish with the Le Tour Cheese and remaining dressing.

**GRILLED HEIRLOOM RADICCHIO CAESAR SALAD:** Allow all contents of salad to come to room temperature. Toss the radicchio and grated parmesan with the 2/3 of the tonnato dressing. In a salad bowl, pour the remaining tonnato dressing into bottom. Spoon the tuna confit onto tonnato dressing in center of bowl. Draped the dressed radicchio leaves over tuna confit. Garnish with sliced anchovies, fried capers, and tuna sashimi. Season with coarse sea salt and cracked black pepper to your taste.

## CRUDO

**BIG EYE TUNA, JAPANESE HIMACHI, BAY KING SALMON CRUDO & SHRIMP COCKTAIL:** Keep all crudo and shrimp in refrigerator until ready to plate and serve. These dishes are best enjoyed when served cold. Brighten the dish with a drizzle or olive oil and coarse sea salt.

*Chef Fabio's Tip: Chill your appetizer plate before plating the crudo and shrimp cocktail.*

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## PASTA

Bring the pasta to room temperature outside of the refrigerator for approximately 25-30 minutes. This step is important to ensure the pasta is heated evenly in the microwave. Reheating the pasta straight from the refrigerator will yield unsatisfactory results and an overall longer reheating time.

Put the container in the microwave, with the lid partially on, on high for 1 minute and 30 seconds. Carefully remove the container with a dry kitchen towel or potholders, as it will be hot. Beware of hot steam coming from the container when you open it.

During reheating, the sauce tends to collect at the bottom of the container, so be sure you hold the container carefully with one hand (you may need a towel or potholders since it will be hot) and stir or fold the pasta with a fork or spoon with the other hand, lifting the pasta from the bottom up to evenly distribute the sauce before you enjoy.

**RED KURI SQUASH CAPPELETTI:** Follow the reheating instructions above. While the pasta is warming, heat the Pumpkin Dashi in the microwave on high for 2 minutes. For serving, spoon the cappeletti into serving bowl, leaving the butter sauce aside. Garnish with grated parmesan and toasted pumpkin seeds. Pour hot pumpkin dashi over capeletti filling the bowl halfway and enjoy.

**ROSEMARY & COCOA RIGATONI:** Follow the reheating instructions above. Garnish with toasted hazelnuts and fresh parsley.

**SARDINIAN RICOTTA CAVATELLI:** Follow the reheating instructions above. Garnish with grated parmesan or pecorino to your taste.

**BUCATINI:** Follow the reheating instructions above. In the microwave, reheat the Red King Prawns on high for 1 minutes or until warmed all the way through. Twirl the pasta into bowl and garnish with warmed Red King Prawns. Drizzle with olive oil and sea salt.

**LOBSTER RAVIOLI:** Follow the reheating instructions above. Garnish with freshly chopped chives.

## SIDES

**PLEASE NOTE:** *After reheating, carefully remove containers from the microwave with a dry kitchen towel or potholders, as they will be hot. Beware of hot steam as you open the containers.*

**ROASTED BRUSSELS SPROUTS:** Open container to vent, heat 30 seconds on high. Stir and continue heating in 30 second increments until heated through. Season with a pinch of salt and cracked pepper to taste.

**BRAISED CHICK PEAS WITH KALE AND PINENUTS:** Vent container to reheat. Stir and heat on high for 30 seconds, stir again and continue heating in 30 second increments until heated through. Stir and enjoy.

**LEMON-GARLIC SPINACH:** 30 seconds in the microwave on high. Continue heating in 30 second increments if necessary, until desired temperature is reached.

**OLIVE OIL CRUSHED POTATOES:** 30 seconds in the microwave on high. Continue heating in 30 second increments if a hotter temperature is desired. Drizzle with fresh olive oil, flake salt and cracked pepper to taste.

**QUINOA TABBOULEH:** The quinoa tabbouleh should be served at room temperature. Remove from the fridge 15-20 minutes prior to serving, stir and season with flake salt and pepper to taste. The tabbouleh is also delicious served chilled.

## ENTREES

**PLEASE NOTE:** Remove all proteins from the refrigerator for 25-30 minutes before reheating. This step is important to ensure the proteins are heated evenly. Reheating the food straight from the refrigerator will yield unsatisfactory results and an overall longer reheating time.

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## FISH & SEAFOOD

**SLOW COOKED BRANZIINO WITH BRUSSELS SPROUTS AND SAFFRON SAUCE:** Preheat the oven to 375F. Remove the plastic lid from the foil container containing the fish and leeks. Cover tightly with aluminum foil. Heat for approximately 15 minutes until the fish and sauce are warmed through. Do not overheat, as the cream sauce will break. Use a spatula to lift the fish and brussels spouts out of the pan, divide among two plates, and spoon over the mussels and sauce.

**JUMBO MOZAMBIQUE LANGOUSTINES:** Warm the langoustines in a 350° oven for 3-5 minutes to heat through and crisp breading. In the microwave, warm the pappal pomodoro and langoustine jus in 30 second increments on high until warmed through. Allow the spicy red pepper tapenade to come to room temperature. To plate, pour pappal pomodoro on center of dinner plate. Place the warm langoustine tails over the pappal pomodoro. Spoon dollop of tapenade to the side of the langoustines. Drizzle warm langoustine jus over langoustine tails and enjoy.

*Chef Fabio's Tip: When the langoustine tails come out of the oven, sprinkle with coarse sea salt.*

**ADRIATIC MIXED GRILLED SEAFOOD:** The seafood will arrive to you fully cooked. Preheat the oven to 375F. Remove the lid from the foil container of seafood. Place the seafood container in the oven and heat until all the seafood is just warmed through, approximately 10-12 minutes. Do not overcook or the delicate shellfish will become rubbery. Divide among plates.

**SIMPLY GRILLED FISH (BRANZINO, CALAMARI, TUNA, TIGER PRAWN, LANGOUSTINE, LOBSTER, KING SALMON):** Preheat the oven to 375F. Pour a teaspoon of olive oil onto a baking sheet, and lay the fillet on the oil. Bake the fillet for 10-12 minutes, or until heated through. Garnish the fillet with a sprinkle of coarse sea salt and extra virgin olive oil and lemon, if desired. Serve with salsa verde.

**SEAFOOD BRODETTO:** The seafood will arrive to you fully cooked. Preheat the oven to 375F. If in a foil container, remove the lid from the container of seafood. Place the foil seafood container in the oven and heat until all the seafood is just warmed through, approximately 10-12 minutes. Do not overcook or the delicate shellfish will become rubbery. Divide among plates, garnish each with seasoned crumbs.

May be heated in the black plastic container for 3-4 minutes, until heated through. Gently stir before serving and finish with seasoned crumbs.

**ROASTED BLACK COD:** This dish will come fully assembled in container. Gently warm in microwave on high for 2 minutes and enjoy!

**WHOLE DOVER SOLE MUGNAIA:** The Dover Sole is deboned and sauced. Heat in a 350° oven for 5-7 minutes until warmed through.

**WHOLE DORADE FISHERMAN'S STYLE:** This dish is fully assembled. Heat in a 350° oven for 5-7 minutes until warmed through.

**SALT CRUSTED BRANZINO:** Branzino will be de-boned and encrusted in our aromatic salt dough. Warm in oven for 5-7 minutes at 350° in aluminum container. Remove the salt dough from the top of the fish that has been pre-cut. Use a spatula to remove two filets. Drizzle with olive oil. Garnish with salsa verde and coarse sea salt.

## MEATS

**GRILLED WHOLE CHICKEN POTTACHIO:** Dish will be fully assembled upon arrival. Heat in 350° oven for 10-15 minutes or until warmed through.

**FILET MIGNON (6 OZ):** The steak will arrive to you cooked rare. Preheat the oven to 350F. When the oven is ready place the steak on a lightly greased baking sheet. Cook at 350F for 8-10 minutes to warm through. Your steak has been cooked to Rare, after 8-10 minutes it will be Medium Rare. After cooking, allow to rest for 5 minutes.

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## DESSERTS

**HOLIDAY SANDWICH COOKIES:** Enjoy right away or store in the freezer until ready to eat to preserve taste and texture. If frozen, allow to temper for 15 minutes at room temp before serving

**VANILLA MOUSSE CHEESECAKE WITH MADEIRA**

**POACHED PEARS:** Remove from the refrigerator, and serve at room temperature.

**INDIVIDUAL TIRAMISU:** Remove from refrigerator. Serve lightly chilled or at room temperature.

**FAMILY-SIZED TIRAMISU:** Pull from the fridge 1 hour before serving, slice into portions and plate. Store in the refrigerator for up to three days. May be frozen for up to three months.

**GRAND CHOCOLATE CAKE “PIEMONTESE STYLE”:** Remove from the refrigerator, divide between two plates and serve at room temperature.

**BROWN BUTTER CHOCOLATE CHIP COOKIES:** Store in a cool, dry place for up to 3 days.

**BOMBOLONI:** Remove budino sauce from black plastic container and set aside. Vent container and warm bomboloni in microwave for 5-10 seconds. Serve with budino sauce on side.

## WEEKEND PASTRY & SWEETS BASKET

**BANANA BREAD:** Store at room temperature, in a cool dry place. Slice with serrated knife, top with Maple Butter, if you wish.

**HOUSEMADE GRANOLA BARS:** Keep wrapped in parchment paper until ready to serve. Spread with Salted Dark Chocolate Spread or top with Blueberry Jam. Store in a cool dry place.

**SALTED CARAMEL POPCORN:** Keep in cellophane bag until ready to enjoy. Do not refrigerate.

**DARK CHOCOLATE SEA SALT FUDGE SPREAD:** Store in refrigerator, allow to reach room temperature to serve.

**WILD BLUEBERRY JAM:** Store in the refrigerator (it is not canned). Keep cold until ready to serve.

### READY TO BAKE ITEMS:

**RAISIN SCONES:** If you'd like, brush scones with your own heavy cream and for extra crunch, sprinkle with the coarse sugar.

Place scones on a plate and refrigerate.

Preheat oven to 400, line a baking sheet with parchment paper. Arrange refrigerated scones 2-3 inches apart.

Bake for 18-24 minutes or until golden brown around the edges and lightly browned on top. Larger scones may need 26 minutes. Scones may be kept covered at room temperature for 2 days or refrigerated for 5 days.

**BROWN BUTTER CHOCOLATE CHIP COOKIES:** Preheat Oven to 350°F. Place Cookie dough balls on an un-greased, parchment-lined sheet pan.

Bake 9-11 minutes, until edges are lightly browned. For softer, chewier cookies, reduce baking time to 5-7 minutes. \*Do not consume raw Cookie Dough.

Allow Cookies to cool on the baking sheet, then transfer to a wire rack to cool completely. Sprinkle with a pinch of flake sea salt, if desired. Baked cookies may be stored in an airtight container for 3 days.