

TWENTY  
MINUTES



FOR  
TWENTY  
PEOPLE

# TWENTY MINUTES FOR TWENTY PEOPLE

Cooking for your friends and eating with them is a joy we often do not have enough time for.

Irinox Home invites you to one of the twenty exclusive events to be held in selected shops throughout Italy, where you can **rediscover the pleasure of spending time with friends and eating together.**

It will only take **twenty minutes** to prepare a **complete meal for twenty people**, a delicious **seasonal menu** easy to prepare and store thanks to the innovative technology Irinox makes available to households.

Revive the pleasure of tasting delicious, genuine menus **and having a good time** in good company.



# TWENTY MINUTES

AUBERGINE, GOAT CHEESE  
AND LEMON THYME FLAN SERVED  
WITH CARAMELIZED BABY PLUM TOMATOES

# FOR TWENTY PEOPLE

# AUBERGINE, GOAT CHEESE AND LEMON THYME FLAN SERVED WITH CARAMELIZED BABY PLUM TOMATOES

Serves 4

400 g *aubergines*  
2 *thyme sprigs*  
160 g *goat cheese*  
240 g *baby plum tomatoes*  
100 g *extra virgin olive oil*  
*Salt and pepper*  
*Powdered sugar*

## *Preparation*

Clean, peel and dice the aubergines, sprinkle with salt and leave to drain in a colander.

Fry in peanut oil, add the thyme and **blast chill to +3 °C with FREDDY**. Beat the goat cheese with a pinch of salt, pepper and 50 g olive oil.

Destalk the baby plum tomatoes, slit and place in the steam oven at 130 °C for one minute (or plunge into boiling water if you do not have a steam oven), peel, dust with powdered sugar and caramelize in a dry oven at 100 °C for approx. one hour.

Keep the tomatoes in the remaining olive oil until you serve them.

Put the fried diced aubergines into 4 aluminium moulds. With a piping bag distribute some goat cheese in the centre, cover with remaining aubergines, press well and **blast chill to + 3 °C with FREDDY**.

Remove the flans from the moulds and serve with caramelized baby plum tomatoes.

**This appetizer can be blast chilled and kept in the refrigerator for 5 days. If you want to plan your menu in advance you can shock freeze the flans to -18 °C with FREDDY and keep them in the freezer for some months.**

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VEGETABLE CRÊPE ROLLS



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# VEGETABLE CRÊPE ROLLS

Serves 4

## For the crêpes

125 g flour  
2 eggs  
2 g salt  
250 ml fresh full-fat milk

## For the filling

320 g ricotta  
80 g boiled spinach  
40 g grated Parmesan cheese  
6 cl multi-seed oil

## For the béchamel sauce

200 g full-fat milk  
16 g butter  
16 g flour  
2 g salt  
Nutmeg

## Preparation

Mix all ingredients with a hand blender, oil a non-stick pan and make the crêpes.

Combine minced spinach, ricotta, grated cheese and salt. Fill each crêpe with the spinach mixture, roll up and **blast chill to + 3 °C with FREDDY**.

In the meantime prepare the béchamel sauce: bring the milk to the boil and add to the butter and milk roux, season with salt and nutmeg.

Cut the crêpes into rolls and place on a tray with a little béchamel sauce, dust with grated Parmesan cheese and butter flakes. Cook au gratin in the oven at 200 °C for approx. 15-20 minutes.

You can make more crêpes in advance, which you can shock freeze to -18 °C with Freddy and keep in the freezer for some months, ready for use in sweet or savoury recipes.

You can blast chill the ricotta and spinach rolls and keep them refrigerated, or shock freeze them and keep them in the freezer for some months.

You can also prepare more ricotta and spinach filling, which you can vacuum pack and **shock freeze to -18 °C with FREDDY**.



# TWENTY MINUTES

THYME AND BASIL  
LAMB BITES



# FOR TWENTY PEOPLE

# THYME AND BASIL LAMB BITES

Serves 4

600 g *leg of lamb*  
440 g *artichokes*  
160 g *potatoes*  
4 g *garlic*  
2 g *thyme*  
80 g *basil*  
40 g *onion*  
50 g *fennel*  
80 g *aubergine*  
4 cl *extra virgin olive oil*  
2 cl *white wine*

## *Preparation*

Dice the lamb, dust with flour and brown in a pan with seed oil. Drain in a colander. In a saucepan brown the onion, fennel and julienne aubergines with garlic and 200 g artichokes cut into pieces.

Add the meat, season with plucked thyme, baste with white wine, and add some stock if needed. Cook for approx. one hour.

In the meantime stew the remaining sliced artichokes in a saucepan with garlic and some basil leaves. Boil the potatoes in their skins in salted water. Blend the basil with olive oil and some thyme leaves and add to the lamb.

Serve the lamb bites on a plate, garnish with artichokes and slightly seasoned squashed potatoes.

You can *blast chill the lamb bites to +3 °C with FREDDY* and keep them in the refrigerator for a week, or vacuum pack them and keep for up to two weeks.



# TWENTY MINUTES

RICOTTA PIE  
VANILLA CREAM



# FOR TWENTY PEOPLE

# RICOTTA PIE

## Ingredients

### Ricotta pie

- 1 kg ricotta
- 4 whole eggs
- 40 g raisins
- Vanillin
- Cinnamon
- 300 g sugar
- Grated zest of 1 lemon
- Grated rind of 1 orange

### Vanilla cream

- 250 ml Fresh Cream
- 75 ml Milk
- 4 Egg yolks
- 1/2 Vanilla Pod
- 75 g Sugar

## Preparation

Combine all ingredients in a blender except the raisins, previously placed in a bowl of water to soften.

Roll out the short crust pastry, fill with the ricotta mixture and cook at 180 °C in the oven for 30/40 minutes or 15/18 minutes if the pie is in mini portions.

*Place the ricotta pie into FREDDY and blast chill it to 3 °C.*

Serve with custard and dust with powdered sugar.

# VANILLA CREAM

## Preparation

Combine the cream, milk and split vanilla pod and bring to the boil.

In the meantime mix egg yolks with sugar, remove the milk from the heat and pour slowly onto the egg yolks. Place back on the stove and cook for a few minutes over moderate heat.

Cover the cream with cling film, which must be in contact with the surface, and *blast chill with FREDDY to +3 °C.*