

ORSO

Orso at Home Mother's Day Lunch – 2024

We wish you a beautiful day celebrating Mother's Day with your family.

Before you begin, preheat your oven to 180 degrees (170 degrees for a fan-forced oven). Familiarise yourself with the instructions and menu.

Note that ovens and microwaves heat at different rates and speeds, so you may need to adjust your heating to suit your appliances.

Food Safety Please remember to store your Easter boxes adequately cooled during transit and refrigerated prior to preparing. Follow the 2 hr/ 4 hr guide.

ORSO at home box menus have been cooked by professional chefs who have correctly prepared, handled and stored foods in line with Australian standards of food safety practices.

[Food safety | SA Health](#)

Time food is kept between 5°C and 60°C	What you can do with the food
Less than 2 hours	The food can be consumed or put back in the fridge to use later
Between 2-4 hours	The food can be consumed but not put back in the fridge for use later
More than 4 hours	This food cannot be consumed and must be thrown away

House-made baguette + whipped fennel butter

1. Heat oven to 180C fan forced
2. Place baguette (leave in foil), into the oven for 15 min, remove then slice with a bread knife as needed, serve with whipped fennel butter to the side

Burrata, *Up the Hill* beetroot + fennel pickle

1. Spread beetroot + fennel pickle over the base of a shallow bowl or high lipped plate
2. Break open the burrata to expose the soft cheese filling and layer over the pickle
3. Enjoy with baguette and with much relish

Mother's Day chicken lasagna

1. Remove the lid from the lasagna & defrost in fridge over night.]
2. Place lasagna in preheated oven at 200C for the first 10 minutes, then drop to 180C for 25 minutes or until surface is lightly browned
3. Serve to the table, and let your guests enjoy

Mum's roast vegetables

1. Remove lid from foil container and place in a preheated oven for 10 minutes or until optimum serving temperature is reached
3. Seve alongside lasagna

Nonna's Mylor Honey Sponge fresh berries + hot custard

1. Place sponge in 180C oven and gently warm for 10 minutes, then place onto serving dish
2. Place custard in a saucepan over low heat and warm gently for 10 minutes, ensuring to stir regularly.
3. Once warm, pour over Nonnas sponge
4. Finish dish with fresh berries and serve to table