



PIZZA & SIDES

VEGETARIAN RECIPES &
INSPIRATION FOR AUTUMN

with





Providing excitement for Vegetarians or for those just looking to eat less meat, Ristorante has a wide range of delicious Vegetarian pizzas available and now with the addition of two Ristorante Quorn® varieties, there is even more of a reason to enjoy a meat free meal one night this week... Whether you're inviting friends over for a catch up, or looking for a quick and easy meal for the family, our Vegetarian Autumn Sides Recipe Guide is perfect for you.

THE PERFECT PAIR



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**Gorgonzola, Mushroom &
Crème Fraîche**

Herby Chickpea Salad

- 200G BULGAR WHEAT
- 50G LIGHTLY TOASTED PINE NUTS
- 1 FINELY SLICED SMALL RED ONION
 - 2TBSP OLIVE OIL
 - 2 LEMONS JUICED
 - 50G RAISINS
- 400G CAN DRAINED CHICKPEAS
- 2TBSP FRESHLY CHOPPED PARSLEY
- 2TBSP FRESHLY CHOPPED MINT

Cook the bulgar wheat as per pack instructions and allow to cool.

Transfer to a large bowl.

Add the rest of the ingredients to the bulgar wheat and mix well.

Taste and adjust the seasoning if necessary.

Place on a side dish and serve!

Pair with...
Ristorante
Pizza
Mozzarella



Italian Potato Wedges

- 2Tbsp OLIVE OIL
- 2 GARLIC CLOVES
- SMALL BUNCH ROSEMARY
- 3 POTATOES CUT INTO CHUNKY SLICES
- SEA SALT AND BLACK PEPPER

Place all of the ingredients into a small roasting tin and roast in the oven 200°C, 400°F, gas mark 6, for 15mins.

Shake from time to time to ensure even cooking, for 15 minutes, or until golden-brown.

Then dish them up on either a side plate or alongside your pizza and enjoy!

Pair with...
**Ristorante
Pizza
Quorn®
Royale**



Quorn™

Baked Fig & Goat's Cheese Salad

- 6 FIGS
- 200G SOFT SLICED GOAT'S CHEESE
- HANDFUL OF RADICCHIO AND CHICORY LEAVES
- 75G OF ROUGHLY CHOPPED WALNUTS
- 6TBSP OLIVE OIL
- 3TBSP BALSAMIC VINEGAR

Preheat your oven to 180°C/gas mark 4.

Cut the figs into quarters, from the top almost to the base (so they fan out) and lay on a non-stick baking tray.

Divide the goat's cheese between the figs placing in it in the centre.

Bake in the oven for 10-15mins until the cheese is melted and slightly brown.

Meanwhile mix the dressing ingredients and add salt and pepper to season.

Put a couple of the leaves on each serving plate and place the figs on top.

Scatter with the walnuts and drizzle on the dressing.

Place on a side dish and serve!

Pair with...

Ristorante
Pizza
Fungi





Gluten Free Spiralized Vegetable & Feta Salad

- 75ML EXTRA VIRGIN OLIVE OIL
 - 450G COURGETTE
 - 244G PEELED CARROTS
- SEA SALT AND BLACK PEPPER
 - 30G BALSAMIC VINEGAR
- HALF A FRESH RED CHILLI, FINELY CHOPPED AND SEEDS REMOVED OR 1 TSP CHILLI FLAKES
 - A HANDFUL OF ROUGHLY TOEN BASIL LEAVES
 - 200G BROKEN FETA CHEESE
 - 75G TOASTED PINE NUTS

Place the oil, vinegar and chilli in a small bowl and whisk together.

Pass the courgettes and carrots through a spiralizer and place in a large bowl.

Pour over the dressing and mix using a sharp knife to cut through the spirals a few times in order to chop them down a bit.

Add the feta to the spiralized vegetables, along with the torn basil leaves and pine nuts, and gently toss it all together then serve.

Pair with...
Ristorante
Pizza
Mozzarella
Gluten Free

Quorn® Fillet, Sweet Potato, Spring Onion, & Feta Salad



Pair with...
Ristorante
Pizza Quorn®
Pesto



- 100G FETA
- SMALL HANDFUL OF TOASTED WALNUTS
- 20ML OLIVE OIL DRESSING
- 20ML HONEY
- 20ML WINE VINEGAR
- 100G CHOPPED SPRING ONIONS
- SMALL HANDFUL OF PARSLEY
- 4 FINELY CHOPPED SPRING ONIONS
- A SMALL BUNCH CHOPPED PARSLEY
- 2TBSP EXTRA-VIRGIN OLIVE OIL
- 2TBSP CLEAR HONEY
- 4TBSP WHITE WINE VINEGAR
- 140G OF COOKED QUORN® ROASTED SLICED FILLETS
- 2KG SWEET POTATO, PEELED & CUT INTO LARGE CHUNKS

Heat oven to 200°C/180°C fan/gas 6.

Toss the sweet potato with the oil and then season. Spread on a baking tray and roast for 30-35mins until tender.

Leave to cool to room temperature.

Whisk the spring onions, parsley, olive oil, honey, and white wine vinegar together and season.

Put the potato onto a serving plate along with the Quorn® Fillets and drizzle over the dressing.

Scatter over the feta and nuts, and very gently toss so you don't break up the potato.

Then serve and enjoy!

Gorgonzola, Mushroom & Crème Fraîche

- 5ML OLIVE OIL
- SEA SALT AND BLACK PEPPER
- 60G CRÈME FRAÎCHE
- 30G ROCKET
- 150G CRUMBLED GORGONZOLA CHEESE
- 50G CHOPPED HAZELNUTS
- 6 SMALL POTATOES
- 75G CHESTNUT MUSHROOM (WASHED, SLICED AND FRIED UNTIL SOFT)
- 30G CHOPPED CHIVES

Pre-heat the oven to 180°C, 350°F, gas mark 5. Prick the potatoes, then toss them with the oil, salt and pepper. Place on a baking tray and bake in the oven for 1 hour until cooked through. Leave on the side to cool slightly.

Slice the potatoes in half and scoop out the potato flesh, leaving ½ cm rim.

Mash the potato flesh in a bowl with 1tbsp of crème fraîche. Add the remaining ingredients and mix carefully.

Fill each potato skin with a spoonful of the Gorgonzola mash. Bake in the oven for a further 10-15 minutes until golden and serve.



Pair with...
**Ristorante
Pizza
Quattro
Formaggi**



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