



Get it done on time:

The timetable is based on your guests arriving at 7pm and you sitting down to start dinner at 8pm. If you like to eat earlier or later just adjust the time to fit your schedule.

This vegan and gluten free dinner menu will take you 3 hours to prepare. Make sure to have all your grocery shopping done in the morning, or even the day before. And ensure that you read over each of the recipes before you begin prep.

Pro Tips

Wash and dry all the dishes and wipe down your counters after each hourly section in the timeline. This will help keep the mess to a minimum and make your work more efficient.

Early in the day make sure your house is clean and pull out any serving dishes, utensils, napkins and barware that you will need.

4:00pm

- Sprinkle the eggplant (for the tian) with sea salt and let it sit for 30 minutes.
- Slice all the remaining vegetables for the tian and assemble it when the eggplant is ready. Cover it with foil and put it in your fridge.
- Make the truffled white bean hummus and leave it, covered, in your fridge.
- Toast the crostini and set them aside on a serving platter.

5:00pm

- Make the dessert up to the point where you put it in the oven. Cover each ramekin, put them on a baking sheet and put them in the fridge.
- Make the salad dressing.
- Seed the pomegranate.
- Sauté the mushrooms for the starter. When they're finished remove them from the heat but leave them in the pan.

6:00pm

- Preheat your oven to 320 degrees
- Make the tempeh up to the point where you will grill it. Cover it and put it in your fridge.
- Grill the thyme.
- Juice some limes – 1 lime for every 3 drinks

6:30pm

- Uncover the tian and put it in your oven.
- Put all the salad ingredients EXCEPT the dressing in a large bowl and set it aside.

7:00pm

- Make some cocktails for your guests.
- Gently warm the mushrooms then put them on a platter with the crostini and hummus and let your guests dig in.

7:45pm

- Heat the grill.
- Check on the tian. If the vegetables are soft remove it from the oven, or leave it in if it needs a few more minutes.
- Toss the salad.
- Grill the tempeh skewers for 2 minutes on each side.

8:00pm

- Serve the tempeh on a platter with the sweet and spicy sauce on the side. Bring the salad and tian to the table.

Dessert:

Preheat the oven 45 minutes before you want to eat dessert. Bake the cake for 25 minutes then let them sit for about 10 minutes before you unmold them. For a more casual party you could serve the cakes in the ramekins.