

Sunday supper



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.

Tonight's menu will take you 2 ½ hours to prepare, plus 5 minutes of your time in the morning, from start to finish, if you work at a decent pace. If you feel more comfortable taking your time in the kitchen feel free to start a little earlier.

Make sure to have all your grocery shopping done earlier in the day, or a day in advance.

During the day make sure you set the table, tidy your house, pull out any serving dishes and utensils you'll be using and set up a bar station. You'll feel a lot more relaxed this way!

Don't forget about yourself. If you're planning to dress up for your dinner party be 98% ready to go before you start your prep, then all you'll need to do is a quick costume change right before your guests arrive.

Pro Tip

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.

4:30pm

- Preheat your oven to 400 degrees and roast the veggies for the soup.
- As soon as the veggies are in the oven roasting begin making the tiramisu. While it will only take you a few minutes to make, it will take at least 4 hours to set. Heather says in her blog post that you can pour the tiramisu into wine cups if you're running short of time so that you don't have to unmold them. I've used ½ cup mason jars in the past for panna cotta and serve them in the jars. I would recommend going this route to be safe.
- Make the salad dressing and wash and tear the kale. Store the kale in a Ziploc bag in your fridge until dinner.

5:30pm

- Finish making the soup. Once it is finished cool it until it is cool to the touch and then put it in your fridge. If you have the room keep it in the pot you cooked it in so it will be easy to take it out and put it back on the stovetop later.
- Make some simple syrup for the French 75 – just heat equal amounts of white sugar and water until the sugar is completely dissolved.
- Squeeze some lemon juice for the cocktail.

6:30pm

- Toast the baguette slices, cover them with blue cheese, top them with a pear slice then set them aside.
- Mix together the cream, egg yolks and parmesan for the spaghetti then cover the bowl and put it in your fridge.
- Saute the cauliflower, garlic, etc. for the spaghetti. When it's finished set it aside on your stove.
- Set a large pot of salted water on the stove.

7:00pm

- Your guests arrive! Put a French 75 in everyone's hands.
- Pop the baquette slices back in the oven to melt the cheese. Top them with a few toasted walnuts when they come out of the oven and serve them right away.
- Relax and have fun with your guests.

7:45pm

- Take the soup out of the fridge and put it on the stove on medium low heat. Stir it occasionally as it warms.
- Put the kale in a large bowl and take the dressing out of the fridge.

8:00pm

- Turn the element with the large pot of salted water on it to high.
- Plate and serve the soup.

8:20pm

- Turn the element with the sautéed cauliflower on it to medium high.
- Put the pasta in the pot of water and cook it for the time indicated. Fresh pasta will only need to cook for 60-90 seconds.
- Drain the pasta then toss it with the eggs and cream you whisked together earlier, the cauliflower and the burrata.
- Quickly toss the salad then serve the pasta and the salad together on 2 separate large platters.

Dessert:

When you're ready for dessert simply pull the tiramisu panna cotta out of the fridge and serve it in the pretty dishes you poured it into. You can dust the tops with a little cocoa powder for extra wow.

Little cups of Kahlua would be great to serve alongside dessert. Just sayin'.