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Prep Plan

Well ahead

- Provençal Crust and Hazelnut Butter can be made and kept in containers in the fridge up to a week before using.

Day before

- Make the Shallot Vinaigrette and keep in a jar in the fridge.

On the day

- Make Individual Pear and Hazelnut Tarts, without glazing, and store in the fridge.
- Prepare the heart-warming Chicken and Leek Gratin, including covering it with the Provençal Crust. Store in the fridge until ready to cook.
- Up to three hours before cooking, trim and prepare the artichokes, then keep in a bowl of water mixed with 2 tbsp lemon juice or vinegar to help prevent browning.
- Boil carrots and zucchini for Garlicky Vegetable Toss, drain under cold water, then pop in fridge until ready to finish off.
- If you want to be super-organised, pop garlic, snow peas, peas and thyme in a bowl and keep in the fridge until ready to throw into your Garlicky Vegetable Toss.

Final preparations

- Pop Chicken and Leek Gratin in a 180°C oven for about an hour, until cooked through.
- While chicken is in the oven, Cook artichokes and cool for 10 minutes before serving with Shallot Vinaigrette.
- Once your gratin is ready, and after enjoying your artichokes, quickly finish Garlicky Vegetable Toss by re-heating carrots and zucchini with butter, garlic, snow peas, peas and lemon zest, and serve with Chicken and Leek Gratin.
- Finish with Individual Pear and Hazelnut Tarts – while these are being re-warmed in a 160°C oven for five minutes, prepare apricot Jam Glaze, then before brush with glaze and serve.