

Menu Planner

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Orange Lightning Cake, page 279

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Prep Plan

Well ahead

- If you are using Balsamic Glaze to marinate your beef, this can be made and stored in a sterilised bottle months in advance.
- The delicious aperitif Vin d'Orange can also be made well ahead as it keeps for months.
- Make the Nutty Cumin Dukkah up to two weeks ahead, storing it in a sealed container.
- Orange Lightning Cake is so moist and moreish, and can be made and stored in an airtight container up to a week ahead.
- Turkish Bride Soup can be made and stored without adding the yoghurt, lemon and mint, in the fridge up to three days ahead.
- Turkish Bread dough can be made, covered and left to slow-rise in the fridge up to 48 hours before cooking.

Day before

- Rub the Beef with the pomegranate molasses or Balsamic Glaze and roll in spices, cover and keep in the fridge for up to 24 hours.
- Make the fabulously garlicky Garlic Dressing, and store in a sealed jar in the fridge.

On the day

- Divide Turkish Bread dough into two balls, punch down, pull out and spread onto two trays lined with baking paper. Drizzle with olive oil, sprinkle with spices or seeds and bake.
- Make Corn and Israeli Couscous Salad up to four hours ahead.
- Remove Spicy Beef from the fridge, and bring to room temperature ready for cooking and prepare Harvest Vegetables for grilling.
- Whip cream if using to serve with Orange Lightning Cake, and store covered in fridge.

Final preparations

- Begin your Harvest Celebration on a festive note with a delicious glass of Vin d'Orange. Before cooking your meat, pop the soup on a low heat to warm through.
- Cook the beef, and grill the Harvest Vegetables then leave them to rest while you enjoy your flavourful Turkish Bride Soup.
- Simply add yoghurt, chopped fresh mint and serve soup with extra mint leaves, lemon wedges, and freshly made Turkish Bread.
- Between courses all you need to do is arrange slices of Spicy Beef and Harvest Vegetables over spinach, watercress or rocket and serve with Garlic Dressing and Nutty Cumin Dukkah and the Corn and Israeli Couscous Salad.
- Finish up with a slice of Orange Lightning Cake with optional softly whipped cream.