

Annabel Langbein *The Free Range Cook: Simple Pleasures*

Menu Planner

A Seaside Cook-Up, page 204

Watermelon and Avocado Salad, page 66

Beachside Paella, page 203

Flambeed Peaches, page 226

Sparkling Sangria, page 308

Prep Plan

Well ahead

- Poach peaches and keep sealed in preserving jars until ready to use. If properly vacuum sealed they will keep for months, if not they will keep up to two weeks in the fridge.

On the day

- Watermelon and Avocado Salad can be prepared up to four hours in advance, and stored in the fridge.

Final preparations

- Make sure your paella ingredients are ready to hand, then an hour before you would like to serve it, start making your Beachside Paella.
- Stir Sangria ingredients together in a jug with ice and serve.
- Plate up and serve the Watermelon and Avocado salad garnished with torn basil leaves.
- Just before eating, drizzle the Beachside Paella with sherry and sprinkle with parsley.
- When ready for dessert drain peaches, flambee and serve with yoghurt or crème fraiche and sliced almonds.