

# Menu Planner

## *A Warming Winter Dinner, page 74*

Beetroot, Fennel and Goat Cheese Salad, page 73

With Balsamic Glaze, page 145

Osso Bucco, page 172

With Gremolata, page 96

Saffron Spinach Risotto, page 86

Pear and Prune Custard Cream, page 255

Extra Special Coffees, page 294

### *Prep Plan*

#### Well ahead

- Balsamic Glaze can be made months in advance and stored in a sealed container in the fridge.
- Coffee Liqueur can also be made months ahead and stored in a sealed bottle.
- Osso Bucco is best made a day or two ahead to allow the fabulous flavours to develop.

#### Day before

- Make Pear and Prune Custard Cream and keep covered in the fridge.

#### On the day

- Measure out Saffron Spinach Risotto ingredients.

#### Final preparations

- Mix up Gremolata ingredients, ready to add to the Osso Bucco before serving.
- Pop Osso Bucco in the oven to heat through.
- Prepare Beetroot, Fennel and Goat Cheese Salad.
- Cook your risotto by following the recipe up until the point where you cook it for 15 minutes, plate up your salad, drizzle with Balsamic Glaze and serve. (Remember to check your risotto after 15 minutes!)
- Finish off the Saffron Spinach risotto then serve accompanied by Osso Bucco and Gremolata.
- Serve Pear and Prune Custard - chilled, at room temperature or heated through, with whipped cream or ice cream and follow up with an Extra Special Coffee made using your Coffee Liqueur.