

# Menu Planner

## *An Asian Summer Meal, page 132*

Pork and Coriander Spring Rolls, page 128

With Really Useful Apricot Chilli Glaze, page 183

Aromatic Poached Chicken, page 131

Bang Bang Chicken Salad, page 134

With Speedy Peanut Sauce, page 46

Apricots with Macaroon Topping, page 239

Lemon Syllabub, page 239

Ginger Mule, page 307

---

## *Prep Plan*

### Well ahead

- Up to two weeks ahead make Really Useful Apricot Chilli Glaze and Speedy peanut Sauce and store in sealed jars in the fridge.

### Day before

- Make sure you have plenty of space in the fridge!
- Prepare the Pork and Coriander Spring Rolls and keep covered in the fridge ready for cooking.
- Cook Aromatic Poached Chicken and store covered in poaching liquid, in the fridge ready for Bang Bang Salad.
- Make Macaroon Topping for Apricots and store in a container in the fridge.
- Make Lemon Syllabub and also store covered in the fridge.

### On the day

- Make instant Asian Dressing and prepare Bang Bang Chicken Salad then store separately in the fridge until ready to serve.

### Final preparations

- Mix up a jug of Ginger Mule.
- Cook Pork and Coriander Spring Rolls and serve with Really Useful Apricot Chilli Glaze and Ginger Mule.
- Spoon Macaroon Topping over apricots and cook until soft – about 40 minutes.
- While apricots are cooking, toss instant Asian Dressing through Bang Bang Chicken Salad, add sesame seeds and drizzle with Speedy Peanut Sauce before serving.
- Serve Apricots with Macaroon Topping accompanied with Lemon Syllabub.