

Menu Planner

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Salted Edamame, page 59

Teriyaki Sauce, page 217

Teriyaki Fish and Mushroom Bake, page 217

Japanese-Style Rice, page 115

Gingered Bok Choy, page 115

Lemon and Ginger Ice Cream, page 240

Ginger Biscotti, page 272

Fresh Flower Tea, page 296

Prep Plan

Well ahead

- Make Teriyaki Sauce and store for up to two months in the fridge
- My absolutely delicious Lemon and Ginger Ice Cream is a real crowd-pleaser, and can be made well in advance – it will keep in the freezer for three or four weeks, but keep an eye out that it doesn't get eaten before you need it – it's that good!
- Ginger Biscotti can be made up to two weeks ahead, and stored in an airtight container.

On the day

- Pick or buy your flowers for the Fresh Flower Tea.

Final preparations

- As guests arrive, steam your edamame pods ready to serve.
- Soak dried mushrooms and prepare fish for Teriyaki and Mushroom Bake.
- While mushrooms are soaking, start cooking Japanese-Style Rice.
- While rice is standing, pop fish in the oven to cook and cook bok choy.
- Serve Teriyaki and Mushroom Bake with fabulous Japanese-Style Rice and Gingered Bok Choy.
- Finish up with the amazing Lemon and Ginger Ice Cream served with Ginger Biscotti and Fresh Flower Tea.