

# Menu Planner

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## Prep Plan

### Well ahead

- Make Limoncello and store in the fridge so that it will be ice-cold and perfect when you need it!

### Day before

- Make Summer Basil Pesto, cover with a thin layer of oil to stop oxidation, and store in a jar in the fridge.

### On the day

- Soak skewers for Prawn, Haloumi and Zucchini Skewers.
- Prepare skewers with prawns and zucchini ready for cooking, and store in fridge up to four hours ahead-of-time.
- Prepare and par-cook Potato Rosti, ready to finish off later.
- Prepare decadent Molten Chocolate Pots ready for cooking, and keep in the fridge.

### Final preparations

- Pre-heat oven to 190°C for the Potato Rosti.
- Fry Braised Fennel with Lemon, add lemon juice and water and leave to cook a further 15-20 minutes.

- Grill Prawn, Haloumi and Zucchini skewers, drizzle with lemon juice and garnish with coriander leaves to serve.
- Just before sitting down for your entrée, pop Potato Rosti in the oven to finish off, remove fennel from heat then arrange the salmon fillets on a tray, spread pesto on top and scatter with final ingredients.
- Once you have finished your skewers, remove rosti and set aside, increase oven temp to 220°C and pop prepared salmon into the hot oven for 6-8 minutes, while it's cooking put fennel back on heat to warm through, then serve Flash-Roasted Pesto Salmon with Potato Rosti and Braised Fennel with Lemon.
- Reduce oven temperature to 210°C and remove Molten Chocolate pots from fridge 10 minutes before cooking, then place in oven for about 12 minutes.
- Serve liquid-centred Molten Chocolate Pots with a delicious glass of chilled Limoncello.