

MAKE-AHEAD DINNER PARTY SHOPPING LIST



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Meat and fish

- 1.2kg boneless butterflied lamb leg
- 600g boneless, skinless salmon

Dairy and eggs

- 2 cups buttermilk
- 1 cup cream
- 200g feta
- 250g haloumi

Vegetables and fruit

- 1 eggplant
- 4 cloves garlic
- 2 lemons
- 2 large red, orange or yellow peppers
- 2 red onions
- 1kg tomatoes
- 8 zucchini (4 small green or yellow)

Herbs

- basil leaves, to garnish
- 1 tbsp chopped dill or tarragon leaves, plus extra to garnish
- 1 bunch parsley
- 1 tsp chopped rosemary leaves
- 1 tsp thyme leaves

Pantry items

- 200g packet plain sweet biscuits, such as super wine
- 400g can chickpeas
- 200g chocolate hazelnut spread, such as Nutella
- ¾ cup couscous
- 200g good-quality dark chocolate
- 1 cup Greek Lemon and Rosemary Marinade (see page 104) or storebought marinade
- ¼ cup roasted hazelnuts
- ½ cup kalamata olives
- ¼ cup toasted pine nuts or sunflower seeds (optional)
- 500g dried spaghetti or thin fettucine
- Turkish Red Pepper Pesto (see page 105) or tomato purée or juice mixed with smoked paprika
- ¼ cup dry vermouth or white wine

For recipes see my summer annual *Annabel Langbein A Free Range Life: Endless Summer*.

Most main dishes serve four, but some serve six or more, leaving leftovers for lunch the next day or a second meal another night.

Please note quantities are sometimes rounded to allow for easy shopping – for example when 2½ lemons are required the shopping list will call for 3 lemons.

We assume you will have a stock of Storecupboard Basics, such as oils, vinegars, sauces, herbs and spices on hand. See separate checklist for this.