

annabel langbein
The Free Range Cook
through the seasons.

**menu planner for
A HARVEST FEAST**

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Sourdough Bruschetta with Dips, *Pages 180, 183 and 184*

Panzanella Salad, *Page 192*

Slow-Cooked Beef Ragu, *Page 204*

Pasta with Mushrooms, *Page 216*

Spiced Orange Crème Caramels, *Page 222*

Brandy Snaps, *Page 221*

PREP PLAN

well ahead

- Make the White Bean Dip and Smoked Salmon Pate up to a week in advance and chill until needed. The Raw Carrot Hummus can be made up to five days in advance.
- Bake the Sourdough Bruschetta to serve with the dips and in the Panzanella Salad and store in an airtight container for up to two weeks.
- Slow-Cooked Beef Ragu is best made a day or two ahead to allow the fabulous flavours to develop.
- Make the versatile Herb Salt and keep in an airtight container for up to four months.
- It is a good idea to make the Spiced Orange Crème Caramels a day or two ahead as they need at least eight hours in the fridge.

the day before

- Make the Brandy Snap Biscuits and store in a totally airtight container with baking paper between the layers.

on the day

- If the Sourdough Bruschetta are a little stale, refresh for five minutes in the oven. They crisp up when cool.
- About two hours before serving, prepare the tomatoes for the Panzanella Salad.
- Cook the mushrooms for the Pasta with Mushrooms.

final preparations

- Pop the Slow-Cooked Beef Ragu in the oven to heat through.
- Cook the pasta and toss with reheated mushrooms for the Pasta with Mushrooms. Add the final ingredients just before serving.
- When ready to serve beef and pasta, finish off the Panzanella Salad.
- Complete meal with Spiced Orange Crème Caramels with Brandy Snap Biscuits. Remove the Spiced Orange Crème Caramels from the fridge just before serving and flip out of the ramekins onto plates.