

# PASS-AROUND PARTY SHOPPING LIST

## MENU

Speedy Hummus with crudité's  
 Pea, Mint and Feta Fritters  
 Supersized Sausage Roll  
 Moroccan Pumpkin and Chickpea  
 Soup with Chermoula  
 ★  
 Brigadeiro  
 The Ultimate Hot Chocolate



120



26



49

### Meat and fish

- 500g good-quality lamb sausages, skins removed

### Dairy and eggs

- 7 eggs
- 120g feta

### Vegetables and fruit

- 1 apple
- 1 fat clove garlic
- 1 tbsp coarsely grated fresh ginger
- 1 lemon
- 3 onions
- 2 cups peas
- 1kg pumpkin

### Herbs

- ¼ cup chopped coriander leaves
- ¼ cup finely chopped mint leaves

### Pantry items

- 3 x 400g cans chickpeas OR 2 x 400g cans chickpeas and 1½ cups cooked chickpeas
- 2 tsp Chermoula Spice Mix (see page 111) or curry powder

- 2 tbsp Chermoula Spice Mix (see page 111) or storebought Moroccan spice mix
- 1 cup chocolate hail
- 250g dark chocolate (at least 60 percent cocoa solids)
- 2 x 395g cans sweetened condensed milk
- crusty bread
- 2 sheets flaky puff pastry, plus optional extra to garnish
- 400g can chopped tomatoes in juice
- 1 vege stock cube or 2 tsp miso paste
- Winter Spice Marshmallows (see page 139)

For recipes see my winter annual *Annabel Langbein A Free Range Life: Share the Love*.

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.