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BRUNCH

Skip the café queues and have people over for a relaxed morning meal with recipes that span the spectrum from healthy to indulgent.

16	Bloody Maria	26	Spiced carrot porridge
18	Kale, chia, pear and orange smoothie	28	Tiraccino
20	Wholemeal crumpets	30	Bacon and cinnamon scrolls with salted maple glaze
22	Green fig and lime marmalade	33	Smoked salmon muffins with steamed eggs and herbed relish
24	Rhubarb and blackberry breakfast tart		



SPANISH

No matter the weather, Spanish food is full of sunshine. Enjoy the glow with a menu that moves from snacks to sit-down delights.

40	Sunny gazpacho	50	Chorizo and prawn a la sidra
42	Peas and jamón	52	Steamed orange puddings with almond milk ice cream
44	Tuna empanadas		
47	Herb-salted chicken and chickpea casserole		



CHINESE

If I imagine a Chinese meal, it's always for a crowd, with chopsticks click-clacking and share plates passed around. Enjoy dumplings, finger-licking chicken and fun fortune cookies with your guests.

58	Prawn wontons	68	Steamed snapper, black beans and rice
61	Char siu bao pork buns	70	Chinese greens with XO sauce
64	Sichuan pepper and chilli salt squid	72	Fortune cookies
66	Master stock chicken		



PARTY

Cocktails, stand-up snacks and pass-around morsels make for a cheerful and chatty gathering, with most recipes easy to make ahead.

78	Cherry margarita	90	Mushroom cappuccino
80	Pear mulled wine	92	Sweet potato blini with cumin and sesame crème fraîche
82	Rhubarb and vanilla rhumba	94	Lamb kibbeh
84	Romesco dip	96	Black and white chocolate tartufo
86	Rice crackers		
88	Spiced nut clusters		



LADIES' LUNCH

Gather the girls for a delectable feast where the food is *almost* as pretty as the company.

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| 102 Mimosa float | 110 Steamed asparagus with caper crumbs |
| 104 Pea and lettuce soup with scallops | 112 Spinach salad with crunchy quinoa and green goddess dressing |
| 106 Champagne poached chicken terrine | 114 Apple, pear and bay leaf cake |
| 108 Ruby kingfish with citrus yoghurt dressing | |



PLAN AHEAD

Tick off most of the menu ahead of time so that the occasion itself is a breeze.

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| 120 Shichimi togarashi oysters | 128 Inside-out chicken parmigiana |
| 122 Pumpkin and blue cheese arancini with smoky yoghurt dressing | 131 Peanut butter parfait, chocolate bark and raspberries |
| 125 Almond thins | 134 Mandarin crème brûlée |
| 126 Sweet potato and grain salad | |



INDIAN

Indian food is built to share so it makes sense to invite people over to eat it with you. Warming spices and vibrant colours link condiments, snacks, curries and dessert.

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| 140 Pappadums with mint and coriander chutney | 146 Tandoori chicken |
| 142 Apple and cucumber relish | 148 Palak paneer |
| 144 Goan fish and tamarind curry with coconut rice | 150 Kashmiri garlic naan |
| | 152 Pilaf with fragrant tarka |
| | 154 Shrikhand (flavoured hung yoghurt) |



A BIT CHEFFY

I first heard about Thermomix® from chefs and I've always been interested to see what they're up to with their machines. This chapter brings cheffy tricks into home kitchens for an impressive dinner party.

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| 160 Pineapple rum cocktail | 170 Chocolate volcanos |
| 162 Cheese puffs with honeyed goat's cheese | 172 Mango truffles, strawberry spheres and caramelised white chocolate crumble |
| 164 Potted baby vegetables | |
| 167 Confit salmon, Parmesan gnocchi with cauliflower cream | |



MEXICAN

Just try not to have fun while you're cooking and eating Mexican food! The flavours are so exuberant that the party is never far behind.

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|---|---|
| 180 Gin and cucumber cooler | 190 Red rice |
| 182 Guacamole with mango | 192 Family beans |
| 184 Smoky chicken thighs | 194 Steamed corn with chipotle mayonnaise and coriander salsa |
| 186 Chilorio shredded pork with lime-pickled onions | 196 Churros |
| 188 Flour tortillas | |



ROMANTIC

Famed aphrodisiac ingredients and tantalising flavours are key to this mostly make-ahead menu for sweethearts.

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| 202 Spiced apple liqueur | 208 Parmesan-crust lamb cutlets, creamed spinach and smashed spuds |
| 204 Prawns, wasabi panna cotta and yuzu sauce | 210 Chocolate love cake with Turkish delight jelly |
| 206 Hearts entwined loaf | |



CHRISTMAS

For many people, this is the biggest eating event of the year! My menu makes it easy to host with aplomb or take a dish to someone else's home – either way, "Yule" be the hit of the gathering.

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|--|---|
| 216 Zesty avocado with crab | 225 Celebration saffron and sage bread with ginger butter |
| 218 Asparagus tart with sour cream pastry | 228 Spicy peach and mango chutney |
| 220 Prawn salad with horseradish cream | 230 Pavlova towers |
| 222 Turkey buffe and herby quinoa stuffing | 232 Blackberry vinegar chocolate truffles |



BARBECUE

Entertaining is easy when you fire up the grill and put some drinks on ice. Dig into this chapter for barbecue-friendly nibbles and accompaniments.

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|------------------------|--------------------------------|
| 238 Baba ghanoush | 246 Cevapcici |
| 240 Roasted carrot dip | 248 Vadouvan spiced mini rolls |
| 242 Zhoug | 250 Grain salad lettuce cups |
| 244 Yoghurt soup cups | |



BRING THE KIDS

With dishes to please gourmands of all ages, this menu is all about fun flavours and sticky fingers.

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|--|---|
| 256 Tomato soup with ham and cheese wands | 262 Cobb salad with buttermilk dressing |
| 258 Slow roasted lamb shoulder and fennel with agrodolce | 264 Mango, coconut and lychee icy poles |
| 260 Sticky drumettes | 266 Chocolate ripple cheesecake towers |