

The Dinner Party



The only time a 'dinner' should be a 'party' is when everyone is celebrating your culinary skills. This is a serious business and I'm the boss – so let's get to work.

Tips & Hints

- 1 Prep, prep and, you guessed it, prep. By planning out everything you'll spend less time in the kitchen and more time lapping up praise.
- 2 I warm my plates in the oven prior to serving. It's to keep the food warm, while the guests sit stunned by their first mouthful.
- 3 Offering small amuse-bouche when guests arrive will have them saying "we are not amused". This is a good thing.
- 4 Expect one bottle of wine per person. Your guests will inevitably feel the need to drown their sorrows.
- 5 Invite no more than eight people. This will allow you to socialise with everyone... and reduce the chance of your culinary victory leading to a revolt.

Do's & Don't's

- DO** manage your guests' expectations. Not everything will be as perfect as you.
- DON'T** admit your mistakes. If a soufflé collapses, just call it "deconstructed".

Drink Recipe

Revenge is best served cold. This is best served chilled. Both are good for the soul.

Bellini



INGREDIENTS

- 2 parts Prosecco
- 1 part peach purée

METHOD

1. Slowly pour the purée into a chilled champagne flute.
2. Add the Prosecco (or sparkling wine) and stir gently.
3. Evil laugh.

Playlist



I like to make my guests feel like they're celebrating a special moment. Little do they know it's the special moment they realise my cooking is superior in every way.

- Toploader – Dancing in the Moonlight
- Mariah Carey – Hero
- James Brown – I Feel Good
- Kool & The Gang – Celebration
- Nelly – Number 1

Cooking is
Competitive
- START WINNING -

Want to start your hot streak?

Download the FREE '25 Recipes for Winners' eBook [here](#) to get a taste of these champion recipes:

- Smoked Salmon Cornetts
- Pork Roulade on Celeriac Mash
- Poached Pears with Chocolate Mousse



Sunbeam