



Celebrating spring

HOW TO HOST A SEASONAL DINNER PARTY

PRESENTED BY
amazing

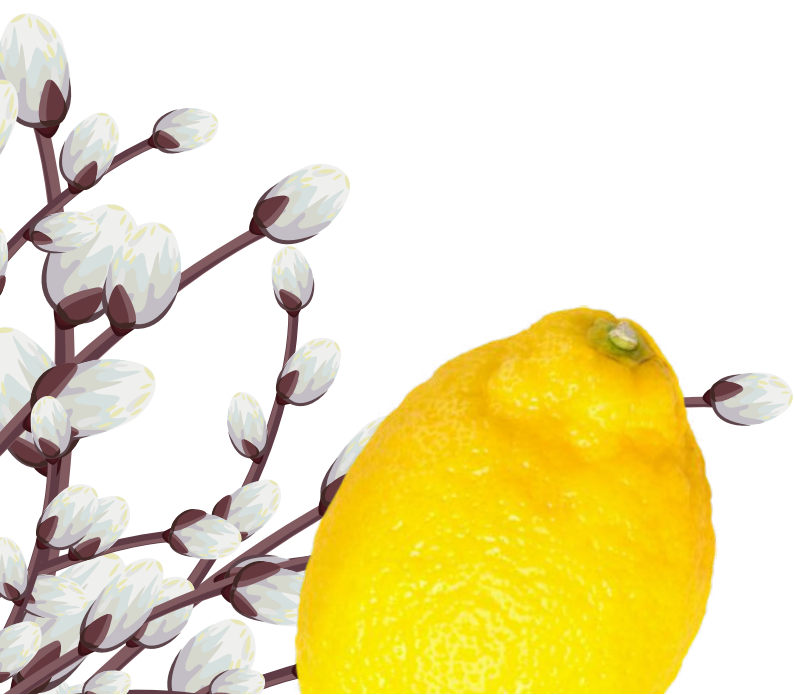




**Spring is a wonderful time
to explore new and exciting flavours in your
cooking. As the weather warms up, fresh produce
starts to flood the markets, offering a bounty of
vibrant colours and fragrant aromas.**

**Try cooking with some fresh new spring flavours
with our three-course menu.**

**Don't miss our tips on how to dress your spring
table. It's all in the detail!**



Spinach and Yogurt dip (with pitta bread)

For starters, we've chosen a Spinach and yoghurt dip because it's so quick and easy and can be prepared early and kept in the fridge.

This serves 6 people, so adjust as necessary!

Ingredients:

- 3 tbsp olive oil
- 1 small onion (chopped finely)
- 1 large clove of garlic (chopped)
- 8oz frozen spinach - thawed and squeezed of any liquid
- 2 cups (150g) plain Greek yogurt
- 1 tbsp lemon juice
- salt & pepper
- Handful of fresh mint leaves
- Pitta bread or naan



Method:

1. Add 1 tbsp oil to a large skillet. Add the onion and garlic and cook until tender (about 2 - 5 minutes) and place in a bowl.
2. Chop the spinach and toss with the onion mix. Fold in the yogurt, lemon juice and salt and pepper.
3. Heat the remaining oil in the skillet and add the mint. Cook for about a minute, let it cool and spoon over the yogurt.
4. Toast the pitta bread and slice into strips for dipping into the yogurt.

Spring one-pot salmon with roast asparagus

We love using one-pot recipes. Easy to put together, doesn't take up too much room in the oven and you can leave it to cook and entertain your guests as they arrive.

Ingredients:

- 6 asparagus spears
- 800g baby potatoes
- 4 tbsp olive oil
- A punnet of cherry tomatoes
- 4 tbsp balsamic vinegar
- 6 salmon fillets (140g/5oz each)
- A handful of basil leaves



Method:

1. Heat the oven to 220C/fan 200C/428°F/gas 7. Place the potatoes and 4 tbsp olive oil into a tray or overproof dish. Roast for 20 minutes. After 20 mins toss in the asparagus for a further 15 minutes.
2. Pour in the cherry tomatoes and vinegar. Drizzle with the remaining oil and return to the oven for a further 10-15 minutes. Scatter with the basil leaves and serve immediately.

Lemon curd and orange cake

These citrus and spring-fresh flavours make this cake feel light and airy and a perfect end to your spring feast.

Ingredients:

- 70g salted butter
- 150g caster sugar
- 2 eggs
- 70g natural yoghurt
- 150g self-raising flour
- 50g ground almonds
- Zest of 1 orange and 1 lemon
- 2-3 tbsp milk
- 5 tbsp lemon curd
- 20g flaked almonds



Method:

1. Heat the oven to 180C/fan 160C/356°F/gas 4. Grease a 1-litre loaf tin and line with parchment.
2. Add the butter, sugar, eggs, yogurt, self-raising flour, ground almonds, orange zest, milk and 2½ tbsp lemon curd into a bowl and whisk. Put 2½ tbsp lemon curd into a separate bowl and whisk to loosen.
3. Spoon half the mixture into the tin, then add the lemon curd, now spoon the rest of the mixture on top. Scatter with the flaked almonds and bake for 50 mins. Sprinkle the lemon zest on top to serve.

Spring Table Ideas

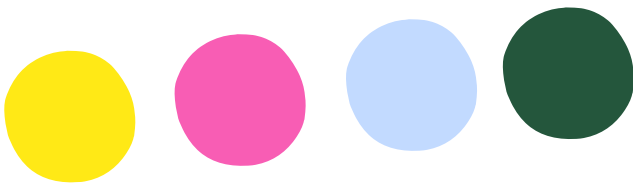
Don't forget to have some spring fun with your table settings to welcome that spring feeling into your home.



Place flowers in glass bottles - they don't have to match or even be the same size.



Use seasonal flowers like Tulips, Forget-Me-Nots, Primrose and Daffodils



Spring Palette

A Fresh Idea!

Write place names on lemon leaves (then re-use the lemon)





Dinner Conversation

Add some spring-inspired conversation to your dinner with these "Would You Rather" questions!

Would You Rather...

Would you rather have the ability to make plants grow instantly or have the ability to control the weather?

Would you rather have a picnic in a field of wildflowers or a bike ride through the green countryside?

Would you rather have a basket full of Easter eggs or a basket full of fresh fruits?

Would you rather have a spring break vacation in a tropical destination or a mountain retreat?


Would you rather have a spring day that's warm and sunny or a spring day that's cool and breezy?

Would you rather have a pet bunny that follows you everywhere or have a pet bird that talks like a human?

Would you rather have to wear a bright yellow raincoat every day for a month or have to wear a bunny hat everywhere you go for a week?

Would you rather have to only listen to songs with bird sounds or only listen to songs with rain sounds for a week?

Would you rather have to dance like a bunny or sing like a bird in front of a crowd?





Dinner Game



Play this spring-inspired dinner game of "Most Likely To..."
Take turns reading aloud the trait prompts provided then, then on the count of three, everyone must point at the guest who they think is most representative of the animal!



Who is most likely to put on a flashy display to impress others?



Who is most likely to be fiercely protective of their people?



Who is most likely to be romantic and demonstrate grand gestures of love?



Who is most likely to be a hard worker in a relationship, constantly buzzing around to take care of their partner?



Who is most likely to be flighty and flit from one romantic interest to the next?



Who is most likely to be loyal and always have their people's back?



Who is most likely to be independent and value alone time?



Who is most likely to be highly communicative and express their feelings openly?



Who is most likely to be playful and enjoy goofing around?



Who is most likely to be a great listener and offer comforting hugs and support?