

Easy Italian Dinner Party Menu for Four

Prosecco & Marinated olives

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Bread & dipping oil

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Mozzarella, tomato & basil with balsamic glaze

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Smoked bacon, caramelised leek & mascarpone pasta

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Traditional tiramisu with coffee & dark chocolate

Shopping List/Ingredients

1 Bottle Prosecco
150g Marinated olives
1 Loaf ciabatta
Olive oil
Salt & Pepper
250g Mozzarella
4 Ripe tomatoes on the vine
Balsamic glaze
8 Rashers smoked bacon
500g Leeks
500g Pasta
2 x 250g Mascarpone
175g Sponge fingers
50g Dark Chocolate
600ml Double cream
5 Tbsp Caster sugar
2 Tsp Cocoa Powder
300ml Strong Coffee
75ml Marsala/Amaretto/Madeira/Sherry

Time Plan

- 2 Hours before guests arrive: *Go shopping, come back, unpack, Prosecco in Fridge!*
- 1 Hour before: *Make Tiramisu desserts and chill in fridge*
- 45 Minutes before: *Cook bacon, sweat off leeks, add 250g Mascarpone, leave to cool. Pasta in big pan, kettle full.*
- 30 Minutes before: *Slice tomato & mozzarella, plate starter with glaze and basil, put in fridge/to one side. Put dipping oil in dish on board with bread and knife.*
- 20 Minutes before: *Lay table*, main plates in oven to warm at 45 Degree, olives in pretty bowl, glassware out for Prosecco.*
- 10 Minutes before: *Time for a quick change!*

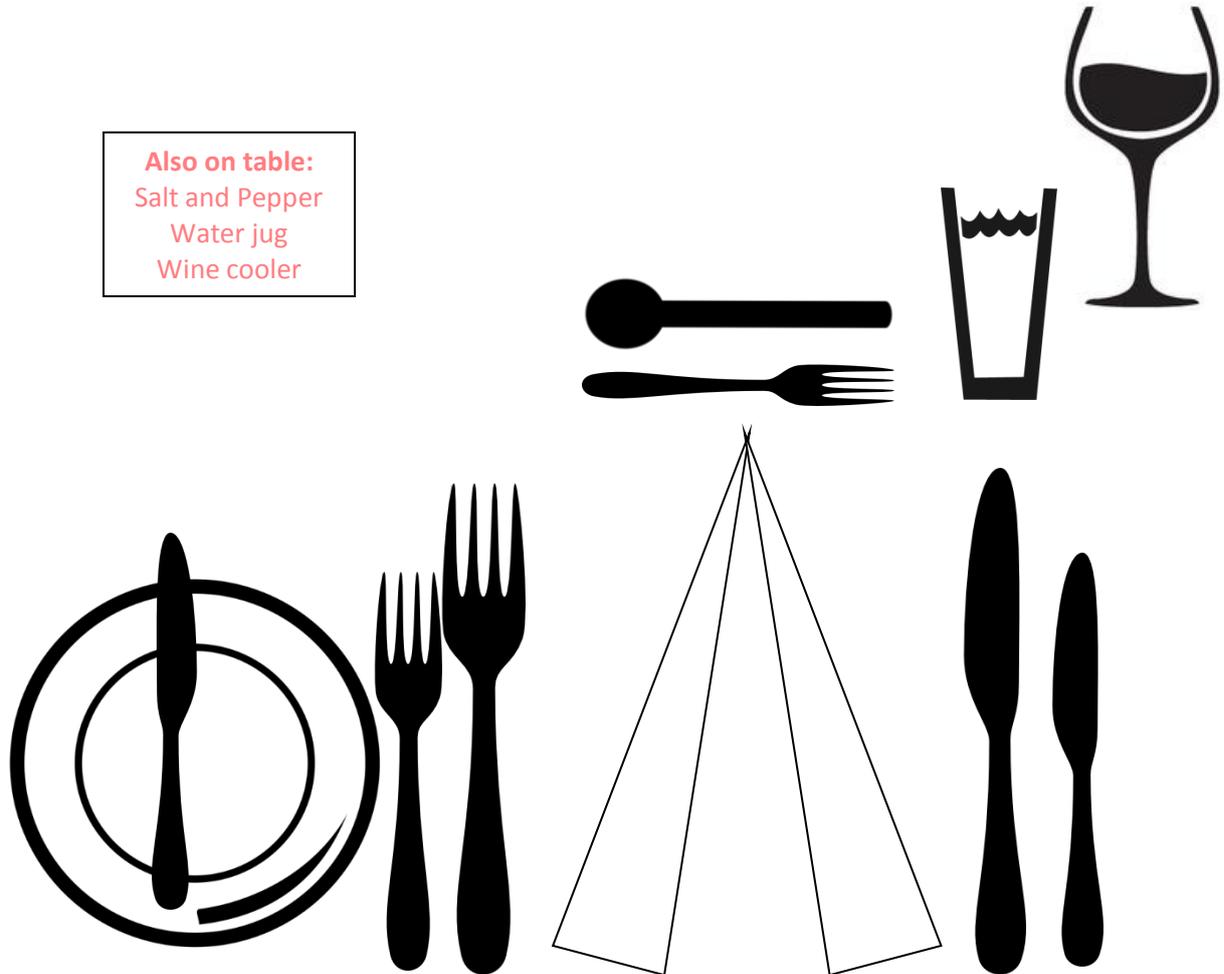
- Guests arrive: *Serve Prosecco & olives, enjoy and relax.*

- 30 Minutes after guests arrive: *Flip kettle on, put bread on table in centre with dipping oil. Ask guests to be seated. Nominate guest to open and serve wine.*
- 40 Minutes after guests arrive: *Pasta on, set timer 12 minutes, serve starters and enjoy.*
- 50 Minutes after guests arrive: *clear starter plates, bacon, leek mascarpone mix on to reheat. Drain pasta, combine with bacon mix. Plate and serve.*
- 20 Minutes after main is served/once everyone has finished: *clear main and bread plates.*
- When you are ready: *Sift cocoa powder over tiramisu & serve dessert.*

- Then: Relax! You are dinner party demon! Share your photos with us! [#hostwithjacqueline](https://www.instagram.com/hostwithjacqueline)

Table Lay Up – Place Setting Diagram:

Bread, starter, main, dessert



Starter Recipe

Mozzarella, tomato & basil with balsamic glaze (Serves 4)

2 Tbsp Olive oil
250g Mozzarella
4 Ripe tomatoes on the vine
Balsamic glaze

1. Cut mozzarella into 12 Slices
2. Cut tomatoes so you have 12 slices
3. Squeeze balsamic glaze on to plate in a zig zag pattern
4. Lay cheese & tomato on top, alternately
5. Top with fresh basil, season and drizzle with olive oil

Main Recipe

Smoked bacon, caramelised leek & mascarpone pasta (Serves 4)

1 Tbsp Oil
8 Rashers smoked bacon
500g Leeks
500g Pasta
2 x 250g Mascarpone
Fresh basil (optional)

1. Cut bacon in to chunks, fry in medium pan with oil for 3-4 minutes
2. Wash and slice leeks, add to pan with bacon, turn down the heat a little and cook for 10 minutes, stirring occasionally until soft
3. Add tub of mascarpone, cook for 1-2 minutes, stirring until melted
4. Add cooked pasta along with splash of cooking water to loosen the sauce
5. Stir, season & serve in bowls with basil

Dessert Recipe

Traditional tiramisu with coffee & dark chocolate (Serves 4)

250g Mascarpone
175g Sponge fingers
50g Dark Chocolate
600ml Double cream
5 Tbsp Caster sugar
2 Tsp Cocoa Powder
300ml Strong Coffee
75ml Marsala/Amaretto/Madeira/Sherry

1. Stir mascarpone, cream, sugar and marsala together until combined and smooth
2. Dip sponge fingers in strong coffee for few seconds on each side and put in bottom of glass/dish
3. Spread the creamy mixture on top, grate half the dark chocolate on top
4. Repeat the process so you have layers like making a lasagne
5. Finish the top with creamy mixture and chill for up to 2 days
6. When ready to serve, dust with cocoa powder and indulge!