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Opening Extract from...

Celebrate with Party Food

Written by Tina Bester

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celebrate

with party food

TINA BESTER



PAVILION



introduction

‘Celebrate With Food’ is all about putting some swing into your entertainment style.

Whether you’re planning at-home drinks with sophisticated snacks or an alfresco picnic feast, it’s about not being afraid to have fun pulling out all the stops.

Why not throw a glamorous garden party or create an indulgent Friday supper for friends? High tea takes on a new twist on these pages and there are also cocktail recipes galore...

As Tina Bester’s previous books have shown, she believes that every gathering has the potential to be a sumptuous, food-fuelled occasion. In this, her third book, she illustrates this entertainment principle via a host of luscious images and recipes. Of course, in true Tina style, even the most glamorous of *Celebrate With Food*’s edible offerings is also an easy-to-achieve one – from asparagus ‘Twiglets’ to filo-baked camembert parcels, and from roasted duck breasts with port and chocolate glaze to decadent lemon tartlets.

Celebrate With Food is about making the most of every foodie occasion without losing out on the enjoyment of it all. It harks back to an era when entertaining was always a big deal, but also features culinary creations that require a minimum of fuss. Complete with gorgeous imagery, table-setting suggestions and mouthwatering recipes for every occasion, *Celebrate With Food* is the inspiration solution for everyone who longs to be the perfect host.

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cocktail hour

glamorous snacks and smart drinks

Bring out all the fairy lights and any sparklers you can find. The flutter of doilies sewn together, a touch of gold foil in votives and an eclectic mix of platters and glassware adds the finishing touch to a glamorous evening of cocktails.



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gorgonzola panna cotta with sticky pears

100g/3½oz gorgonzola • 300ml/10½fl oz/1¼ cups pouring (light) cream
1½ teaspoons gelatine • 2 tablespoons water
3 pears, cored and sliced • 250ml/9fl oz/1 cup maple syrup
1 vanilla pod (bean), cut lengthwise down the middle and scraped
juice of half an orange
2 small strips gold leaf, to garnish (optional)

Place the gorgonzola and 100ml/3½oz/scant ½ cup cream in a food processor and blend. Heat the remaining cream in a pot until it just starts to boil. Add the gorgonzola mixture and stir until the cheese has melted. Sprinkle the gelatine over the water, stir and add it to the cream mixture. Line two ramekins with clingfilm (plastic wrap) and carefully pour the panna cotta mixture into the ramekins. Refrigerate and allow it to set overnight.

Preheat the oven to 180°C/350°F/Gas Mark 4. Place the sliced pears in a roasting tin (pan). Combine the maple syrup, seeds from the vanilla pod and orange juice and pour over the pears. Roast for 15–20 minutes or until the pears are soft and sticky.

To serve, carefully demould the panna cottas onto serving plates and top with a few roasted pear slices. Garnish with a strip of gold leaf (if using).

Makes 2



fruity punch

1½ litres/2½ pints/6½ cups sparkling wine
1 litre/1¾ pints/4¼ cups ginger ale
1 litre/1¾ pints/4¼ cups soda water (club soda)
375ml/13fl oz/1½ cups vodka
2 nectarines, thinly sliced
10 strawberries, hulled and halved
950ml/1½ pints/4 cups ice cubes

Combine all the ingredients in a large bowl and stir well.
Decant into pretty jugs (pitchers) and serve ice cold.

Serves 10

TO MY HUSBAND, RORY



*Thank you to my family and friends for sharing in all my celebrations
this year - and there have been a few: our engagement,
a new house, our wedding and my 40th birthday.
To my husband Rory, for all your love and support.
To my daughter Ali, for just being who you are.
To Mom and Gran, for always being there for me.
To Libby and Craig, this is the third book in the series
and it's been such a pleasure working with you again.
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for sorting out all my word gremlins.
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to me and you make all this possible.
Thank you!*

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