

## Menu

Winter Salad with Pomegranate Vinaigrette

Fettuccine Alfredo

Chocolate Hazelnut Torte

## The Game Plan

The day before, or early in the day:

*(About 1 hour hands on, plus baking, cooling and chilling time, about 3½ hours total.)*

- Make the Chocolate Hazelnut Torte.
- There are steps in the preparation of the torte that are hands off while various components of the dessert cool or chill. Use this time to prep elements of other dishes:
  - Chop and toast the hazelnuts for the salad.
  - Make the vinaigrette dressing for the salad and chill it until 2 hours before dinner.
  - Grind the Parmesan for the sauce for the fettuccine and chill it until needed.
- Clean up the kitchen, load and run the dishwasher.

2 hours before dinner:

*(10 minutes)*

- Take the vinaigrette out of the refrigerator and let it come to room temperature.
- Empty the dishwasher.
- Set the table.

30 minutes before dinner:

*(30 minutes, divided if you plan to serve the salad as a first course and then cook the pasta)*

- Open the dinner wine.
- If you want to enjoy the salad as a first course, make the salad first, and serve it before cooking the fettuccine. If you want to serve both together, assemble the ingredients for the salad – slice the cucumbers and cut and arrange the prosciutto on a plate. Wait until the last minute before dressing and plating the salad.
- Make the Fettuccine Alfredo. If you're serving the salad as a side, toss and plate the salads while the pasta is cooking.
- Start the dinner music.
- Light the candles.

After dinner:

*(10 minutes)*

- Clear the table. While your partner loads the dishwasher, slice and serve the Chocolate Hazelnut Torte.

*Notes:*

- *The hands-on work time estimates (in parentheses below the start times) are for one person doing it all, but some of these tasks can be shared or delegated, shortening the prep time.*