

Menu

[Pasta Primavera](#)

[Caramel Budino](#)

The Game Plan

The day before, or early in the day (at least 5 hours before dinner):

(45 minutes hands-on, plus cooling and chilling time; total elapsed time about 5 hours)

- Make the Caramel Sauce. If you're making the sauce more than 5 hours ahead, cool it to room temperature, then chill it until needed. Otherwise, leave it out, covered, at room temperature.
- Make the cookie crumb crust and caramel pudding for the Caramel Budino. Pour the pudding over the crusts, and chill the puddings.
- Run the dishwasher and clean up the kitchen.

3 hours before dinner (optional):

(15 seconds)

- If the Caramel Sauce is chilled, take it out of the refrigerator and let it come to room temperature.

1 hour 15 minutes before dinner:

(1 hour 15 minutes hands on)

- Empty the dishwasher.
- Set the table.
- Blanch and shock the asparagus and broccolini for the pasta, and thaw the peas.
- While waiting for the pasta to boil for the vegetables, spread the Caramel Sauce on top of the pudding layer of the Carmel Budino.
- Make the Pasta Primavera.
- Clean up the kitchen and load the dishwasher with the prep dishes.
- Light the candles, pour the wine, and start the dinner music.

After dinner:

- While your partner does the dishes and cleans up the kitchen, whip the whipped cream for the Caramel Budino and finish assembling the desserts.

Note:

- 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.