

Menu

Marcona Almonds

[Prosciutto-Wrapped Shrimp with Rosemary Cognac Sauce](#)

Rice

Roasted Asparagus

[Raspberry Cream Tart with Chocolate Crust](#)

The Game Plan

Early in the day (at least 8 hours before dinner), or the day before:

(40 minutes hands-on, plus cooling and chilling time)

- Make the crust, raspberry glaze and raspberry cream filling for the Raspberry Cream Tart.
- Run the dishwasher and/or hand wash the dishes, and clean up the kitchen.

2 hours before dinner:

- Nibble on Marcona almonds with a glass of wine.

1½ hours before dinner:

(30 minutes)

- Arrange fresh raspberries on top of the tart and brush them with glaze; chill the tart.
- Empty the dishwasher.
- Set the table.

1 hour before dinner:

(1 hour)

- Marinate the shrimp.
- While the shrimp is marinating, make the rice. Use your favorite recipe for white rice, or a packaged mix, or this simple recipe:
 - Heat 2½ cups of chicken broth, ½ teaspoon Diamond Crystal (or ¼ teaspoon Morton's) kosher salt, and 1 lightly crushed garlic clove in a medium saucepan over high heat until it comes to a boil. Remove the garlic clove, stir in 1 cup of long grain white rice, cover, and lower the heat. Simmer the rice for 20 minutes, or until the liquid is absorbed and the rice is tender. Remove the pan from the heat and let it sit, covered, off the heat for 5 minutes. Add 3 tablespoons of unsalted butter, 2 tablespoons of minced parsley, and (optional) 1 teaspoon of finely grated lemon zest; toss with a fork until the butter is melted and the rice is fluffy. Taste and adjust the seasonings. This amount of rice will serve 4 generously.
- While the rice is cooking, wash and trim the asparagus. Arrange it on a foil-lined baking sheet, drizzle and toss it with extra-virgin olive oil, sprinkle with kosher salt. Heat the oven to 400 degrees on the Roast setting.
- Wrap the shrimp with prosciutto and heat the skillet for the shrimp.
- 15 minutes before dinner, put the asparagus in the oven, and cook the shrimp. Make the cognac sauce.

- Keep a close eye on the shrimp while it cooks, but you can step away from it long enough to load the dishwasher and/or rinse the prep dishes, and wipe down the counters.
- Light the candles.
- Open the dinner wine.

After dinner:

- While your partner does the dishes and cleans up the kitchen, slice and plate the tart.

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.