



It's every chocolate lover's favourite holiday and this Easter we've got you covered with some tips and recipe inspiration for the day.

# How to plan your Easter menu

You've got a main (or two) to perfect, multiple side dishes and desserts to prepare, and a whole family of hungry mouths to impress. To keep your Easter foodie fest running smoothly, and make the most of your time, our chefs have put together a run-sheet with tips and menu suggestions you can use!

Here's what to cook the day before, what to prioritise and how to cook some of your menu at the same time:

## 1. Cook your sweets the day before

Nothing says Easter like hot cross buns. And when they're already made and ready to toast, they taste even better! Get your breads, [Easter cupcakes](#), [hot cross buns](#) and perhaps our [Easter egg mille feuille](#) in the oven a day in advance of your family feast, and simply heat them on the day to save time. It's the perfect opportunity to get the kids involved before the hoards arrive too!

## 2. Leave your meat for the morning

Your lamb souvlaki and baked salmon (or any other main dish of choice) are the most important meals to master. But meats in particular are best served fresh and warm, so we'd suggest waiting until the day of to get these into the oven. Depending on what you're planning on cooking, you may even be able to save time with your [NEFF CircoTherm® oven](#) by cooking multiple dishes at the same time. The [CircoTherm®](#) function lets you cook on up to four levels without mingling the flavours and scents. This means you can whip up entrée, main and dessert at once – multitasking at its most delicious!! And combining this function with bottom heat means you can cook foods with a crispy underside – such as pizzas and pies – to perfection.

## 3. Save the salads for last

There's nothing worse than a wilted or watery salad that's been left out for too long. So, while your meat dishes are on the go, we'd suggest preparing your fresh items like salads and roasted potatoes a few hours before serving, and roasted vegetables just before the guests arrive in order to maintain fresh textures and powerful flavour profiles. Both the [roast potato and carrot salad](#) and [mixed grain salad](#) can take a fair while, so make sure you've left enough time before kick-off to set up your table spread!

### **Easy Easter recipes:**

If you need some easy Easter recipe inspiration, check out this article for the [perfect 3 course lunch](#) or try these [decadent desserts](#). If you haven't had enough chocolate – these [chocolate recipes](#) (including fudgy mousse cake and macarons) will have your sweet tooth falling in love.