



The perfect 3 course Easter lunch

Easter is a wonderful time of the year to gather friends and family and enjoy the very best food and wines. Falling in either March or April, Easter also coincides with the changing of the season, offering the opportunity to use some delicious autumn ingredients.

Nothing beats spending quality time with loved ones over a holiday. And with many of us leading busy lives, sitting down to share a meal can feel like a luxury, so why not maximise your time with your family with our perfect 3 course Easter lunch? There's no large hams or roasts here to consume hours of your time, instead you can rely on quick and easy Easter recipes.

Starter

Chilli and Lime Grilled Prawns



[Freshly grilled fresh prawns](#) are partnered with the carby goodness of potatoes and a bright, green pop of asparagus in this hearty starter that packs a flavourful punch. Fish sauce, garlic, coriander and parsley are ideal dish partners, bringing out the nuanced scents and flavour profiles of the herbs and vegetable to perfection.

The grilling process is fast and easy thanks to the speedy, responsive [NEFF Oven grill function](#). It'll take you approximately 30 minutes to chop, marinate and prepare the ingredients, but this is really an easy dish to make and perfect for when you don't want to spend hours in the kitchen.

Or

Tomato Bruschetta with Creamy Garlic and Herb Cream Cheese



[Bruschetta](#) makes a great shared entrée and is even better when served with a homemade 'Boursin'. Boursin is a creamy garlic and herb cream cheese that goes so well with ripe juicy tomatoes.

For this recipe, we start by making the Boursin, combining Neufchatel cheese (cream cheese) with a delicious combination of oil, garlic, herbs and lemon zest, blending until smooth. Next, it's on to the bruschetta topping, where tomatoes steal the show, amplified by the addition of garlic, basil and oil. Then it's time to grill the bread before spreading on the cheese and topping with the tomato mixture. Perfection!

This recipe will take you just 15 minutes of prep time and 5 minutes of cooking making it a super speedy option.

Main

Cheese and Herb Crusted Fish with Pear and Spinach Salad



This recipe for [baked white fish](#) with a lick-the-plate parmesan and herb crust is so easy that it's one of our favourite fish recipes. Ling fillets or other thick white fish work best here, and the dish is complemented by a very simple pear and spinach salad, which can be prepared while the fish is cooking.

This recipe is perfect for a gathering because it can be made up in advance, kept in the fridge, and baked a few minutes before you want to serve it, leaving more time for spending with your guests!

Or

Smoked Salmon Pasta Bake



[Pasta bakes](#) are a perennial favourite at NEFF. Easy to prepare, and always satisfying, they're perfect for any occasion from a mid-week dinner to a relaxed shared meal.

In this recipe, we give an uptown twist on this old favourite with the addition of hot smoked salmon finished with a buttery ciabatta crumbs and cheesy brie crust. Sundried tomato, leeks and a creamy sauce add to this wonderfully flavoursome dish. Serve with a Green salad or steamed greens.

Dessert

Crème Egg Tart



What would Easter be without a classic Crème Egg? For an even tastier take, we've created this family-favourite [Crème Egg Tart](#), which features a buttery base and a gooey, white chocolate filling. Start by creating the classic pastry bottom, making sure to use a fluted tart pan with removable base, and bake it blind. Then combine the filling ingredients, melting in a saucepan before whisking with eggs and pouring into the baked base. Gently arrange the Crème Eggs and bake until the filling is just set.

A slice of this showstopping Easter tart with a dollop of cream is the perfect way to finish your meal.

Cooking tip

Both main options and the dessert are cooked using the unique NEFF oven [CircoTherm®](#) setting. Say goodbye to rotating your trays and hello to perfectly even cooking results every time.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).