



HOMEFRONT ENTERTAINS

Spring Entertaining ... *mix it up!*

By Sebastien Centner



Pea gazpacho



Black cod



Spinach gnocchi



Cocoa Meringue

— COLOURFUL PLATES —

Pea gazpacho with crème fraîche & mint • Black cod with hollandaise, toasted farro, morels & tempura kale • Spinach gnocchi with snap peas, asparagus tips, broad beans in green oil • Cocoa swirl meringue with mascarpone, poached cherries, hibiscus & macadamia streusel.

Fresh approach New beginnings

Sebastien's suggestions

Spring always excites me because it's a perfect time to try new techniques and change the old way of doing things, including impressing your guests! Let's loosen our grip on entertaining and have even more fun with it! As a host it's easy to get stressed and forget that the goal of entertaining is to bring friends together and enjoy each other's company. Things don't always have to be perfect...

MIX UP YOUR PLATES - Start with the appetizer on one style plate, maybe plain white, then for the main course move to a blue plate, and so on! Your décor accents can tie into this eclectic approach, like for example creating your floral centerpiece with white and blue hydrangeas to tie everything together.

MIX UP YOUR PLATING - If you're the type to generally host seated more traditional dinners why not mix it up and instead host a cocktail party with passed hors d'oeuvres like our mini shrimp tacos pictured below. You can also setup a mini food station with small plates of seasonal dishes like the ones I am featuring to the left including:

- Saffron potato frittata with Ibérico chorizo & pepper drops with spring greens in a sherry vinaigrette
- Smoky rabbit croquette with sundried cherry tomato pesto, white beans with zesty cress & lemon
- Korean fried chicken with sesame scallion steamed rice, butter lettuce & cucumber radish salad. ■

For full recipes, please visit homefrontmagazine.ca



Plate it...



...or pass it.

Sebastien Centner is the Director of Eatertainment Special Events & Catering, one of Canada's leading event and catering companies. A regular contributor to Homefront, Sebastien can also be seen on The Marilyn Denis Show, The Morning Show and in Catersource Magazine offering entertaining ideas and inspiration to Canadians across the country. www.eatertainment.com.

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Food menu courtesy of Executive Chef Christopher Matthews.

Prop styling courtesy Suzanne Dunbar-Saunders.