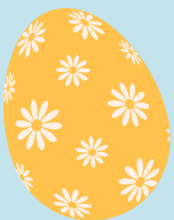
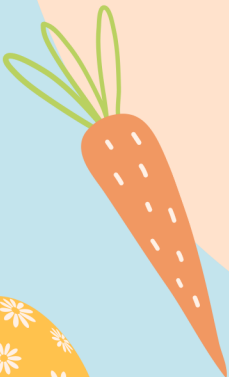
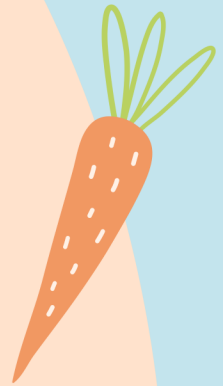
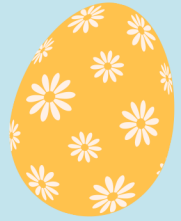
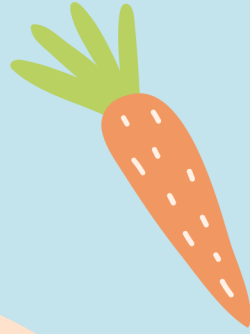
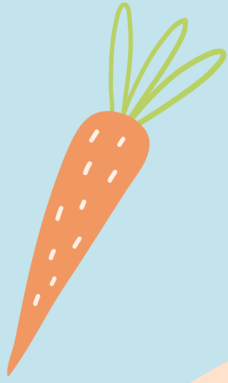




GUIDE FOR THE BEST

EASTER BRUNCH EVER

THECOZYURBANITE



Grocery List



FRUIT SALAD

- 1 Pack Strawberries
- 1 Small Bundle of Grapes
- 2 Oranges
- 3 Kiwis
- 1 Pack Blackberries
- 1 Pack Raspberries
- 1 Pack Blueberries

GRANOLA PARFAIT

- 1 600-750g Tub of Yogurt
- 1 Box of Granola
- 2-3 Packs of Berries
- 1 Can Maple Syrup

CURED MEATS

- 150g Prosciutto
- 150g Genoa Salami

FRENCH TOAST CASSEROLE

- 1 Large Loaf of Bread
- Milk
- 1 Pack of Eggs
- Sugar
- 1 Brick of Butter
- Vanilla Extract
- Cinnamon
- Brown Sugar

DIY SMOKED SALMON BAGELS

- 8 Bagels
- 1 Pack Smoked Salmon
- 1 Container Cream Cheese
- 1 Bag Avocados (or 4 Individual)
- 1 Bunch Parsley
- 1 Bunch Chives
- 1 Bunch Dill
- 2 Lemons

SAVOURY DUTCH BABY

- All-Purpose Flour
- Sugar
- 1 Pack Course Cornmeal
- Milk
- 1 Pack of Eggs
- 1 Stick of Butter
- 50g Prosciutto
- Swiss Cheese
- Dijon Mustard
- White Wine Vinegar
- 1 Can Maple Syrup
- Oil
- 1 Pack Arugula

PARMESAN HASHBROWNS

- 1 Bag Potatoes
- 1 Bag of Onions
- 1 Wedge of Parmesan
- 1 Bunch Chives
- Garlic Powder
- Dried Parsley
- Paprika
- Dried Oregano
- Olive Oil

QUICHE

- 1 Box Frozen Spinach
- 1 Pack Mushrooms
- 1 Head Garlic
- Small Container of Feta
- 1 Pack of Eggs
- 1 Wedge of Parmesan
- Milk
- Small Block of Mozzarella

Grocery List

MISCELLANEOUS FOOD ITEMS

- Bagels, Scones and/or Bread
- 2 Packs of Eggs
- Vegetables
 - Cucumbers
 - Cherry Tomatoes
 - Carrots

DRINK ITEMS

- Classic Mimosa
 - 1 Jug Orange Juice
 - 1 Bottle Prosecco, Champagne or Soda
- Grapefruit Mimosa
 - 1 Jug Grapefruit Juice
 - 1 Bottle Prosecco, Champagne or Soda
- Lavender Lemonade
 - Sugar
 - Honey
 - Lemons
 - Dried Lavender (Culinary)
- Grapefruit Rosemary Mocktail
 - Sugar
 - 1 Jug Grapefruit Juice
 - 2 Sprigs Rosemary
 - Fresh Ginger
 - Sparkling Water

*Note:

Make sure that you check what you have at home already. If you chose recipes that have similar ingredients, you might need to double check the recipes to see exactly how many you need. You can also get more of one thing to make multiple items.

Now that you know what you need, head over to the schedule on the next page!



Schedule

2 DAYS BEFORE BRUNCH

- Shop for groceries
- Shop for decorations
- Plan which stores to go to

1 DAY BEFORE BRUNCH

- Set the table
- Set up coffee/tea station
- Prep fruit salad
- Wash fruit for maple granola parfait
- Prep french toast casserole. Put it in the fridge
- Prep batter for the savoury dutch baby. Put it in the fridge
- Make parmesan hashbrown mix. Put it in the fridge
- Prep quiche mixture. Do not put cheese on top. Put in fridge
- Buy bread and/or bagels from bakery if you don't plan on baking it yourself
- Make cream cheese filling for DIY bagels

MORNING OF BRUNCH (ASSUMING BRUNCH IS AT 11:30AM)

8:30AM Shower & get ready

9:30AM Prep everything you need for drink making

10:15AM Preheat oven to 350F, 400F, or 425F (based on choice)

10:30AM Put french toast casserole in oven *see recipe*

10:30AM Add cheese topping and put quiche in oven *see recipe*

10:45AM Put hashbrowns in oven *see recipe*

11:00AM Put dutch baby in oven *see recipe*

11:00AM Make eggs of choice

11:10AM Dress and toss fruit salad

11:15AM Start loading the table

11:20AM Put on some coffee and put out "perishable" items

11:30AM Enjoy the best brunch ever with friends and family!

*Make drinks if needed