HOST THOUGHTFULLY 044

Plan Dessert Before Dinner

GIVE THE LAST COURSE ITS OWN SIMPLE FINISH.



Choose a dessert and presentation that fit the meal and your available time. Prepare the serving pieces and finishing steps before the busiest part of dinner begins.

1 Choose a manageable dessert

Consider what can be prepared ahead and what truly needs attention at serving time. Follow the recipe's storage instructions.

Why: The final course can feel considered without pulling you away from guests for a long stretch.

2 Prepare each place

Count dessert plates or bowls and the utensils guests will need. Set aside the planned sauce or finishing ingredient.

Why: You avoid searching for serving pieces after dinner has been cleared.

3 Finish individual servings

Use a simple arrangement you can repeat. Keep the portion in proportion to the meal already served.

Why: Dessert becomes a comfortable final course rather than another large project.

PUT IT INTO PRACTICE

A modest finish

A small slice, a poached fruit or another simple dessert can work well when presented with care.

Check the real serving

Try the dessert in the intended dish with its sauce and utensil. Make sure it is comfortable to eat.

Keep additions purposeful

A sauce or garnish should belong with the dessert. Add only the detail that improves the serving.

Choose the right pause

Invite guests to settle into the next course when the group is ready. Dessert can have a gentle transition of its own.

THE PLATING MINDSET

Plan the dessert's portion, dish and final steps early so the last course feels as thoughtful as the first.