

Impress your sweetheart with a romantic meal this **Valentine's Day**

So St' Valentine's Day is around the corner and you really want to impress your sweet heart and don't know what to do? Well, they don't say that 'the way to a man's heart is through his stomach' in vain, these days one can say that a way to a woman's heart can also be paved with your culinary skills. No wonder women get turned on by a man who can cook, so show your cooking skills by making these special dishes for this Valentine's Day and make sure that that special person is head over heels for you.

Starting with a refreshing drink to get that special evening going, we recommend Sangria. A fruit and wine punch with its deep heritage in Spain which includes fresh fruits like apples, oranges and sweet limes along with red wine, fresh orange juice and fizzy lemonade. But keep in mind that it packs a bit of a punch and may make you a little tipsy.

The starter is considered to be a great reason to break the ice with a little sweet chit chat for this special evening and Butter Garlic prawns can be your best bet for that. Butter Garlic prawns made with fine marinade can be an easy and appetizing delicacy that will bring out the best flavors which will surely satiate your sweetheart's taste buds.

Melt the butter in a frying pan and then sauté chopped garlic, salt and pepper in it for a minute. Add the prawns to the butter and spice mixture sautéing it with chili flakes and oregano, then add some corn flour stirring it well till the water evaporates. Garnish the butter garlic prawns with chopped spring onions and serve them hot.

Italians are known for their romance and food world over and adding an Italian main course dish to your Valentine dinner will make it an evening that special person will not forget for a long time to come.

Penne Pasta with peppers and chicken can add that Italian magic to that evening for you. All you have to do is boil the penne pasta in lightly salted water till they are just lightly firm. In a small bowl whisk together some corn flour and chicken stock and keep aside. Heat olive oil in a skillet then add garlic and chicken to it till the chicken is lightly cooked. Then stir in the onion and green peppers in the skillet till they are tender, add the chopped tomatoes to it. Then pour in the chicken stock mixture and wine, if desired, and season with oregano and basil. Stir in the cooked pasta, and simmer over medium heat till the pasta is done. Garnish the pasta with some shredded cheese and make the pasta '*la sua perfetta*' with some garlic bread.

We cannot end a special Valentine's Day meal without dessert and what is a Valentine's Day without chocolate. We give you Chocolate covered strawberries as the perfect dessert to end your romantic Valentine's Day meal as sweet as a stolen kiss.

Melt some dark chocolate in a heat proof bowl stirring it until it becomes smooth. Remove the melted chocolate off the heat and holding the strawberries by their stems, dip the fruits one by one into the dark chocolate, lift

and twist slightly to let off any excess chocolate back into the bowl. Put the chocolate covered strawberries on to a tray and put them into the fridge till the chocolate sets.

The dishes recommended for that special romantic Valentine's Day meal are sure to impress your special someone and ensure that they will not forget this evening for a long time to come.