



The **BACHELOR**
**PREMIERE
PARTY PACK**

7.30 Wednesday &
Thursday From August 12



10play.com.au

BACHELOR BUNTING

Our custom Lucky bunting is the perfect decoration for your Bachelor premiere party.

Simply cut out the pieces, punch the holes, thread through some string and voila, you're ready to party!

Hot tip: Re-print the page a few more times to lengthen your bunting.



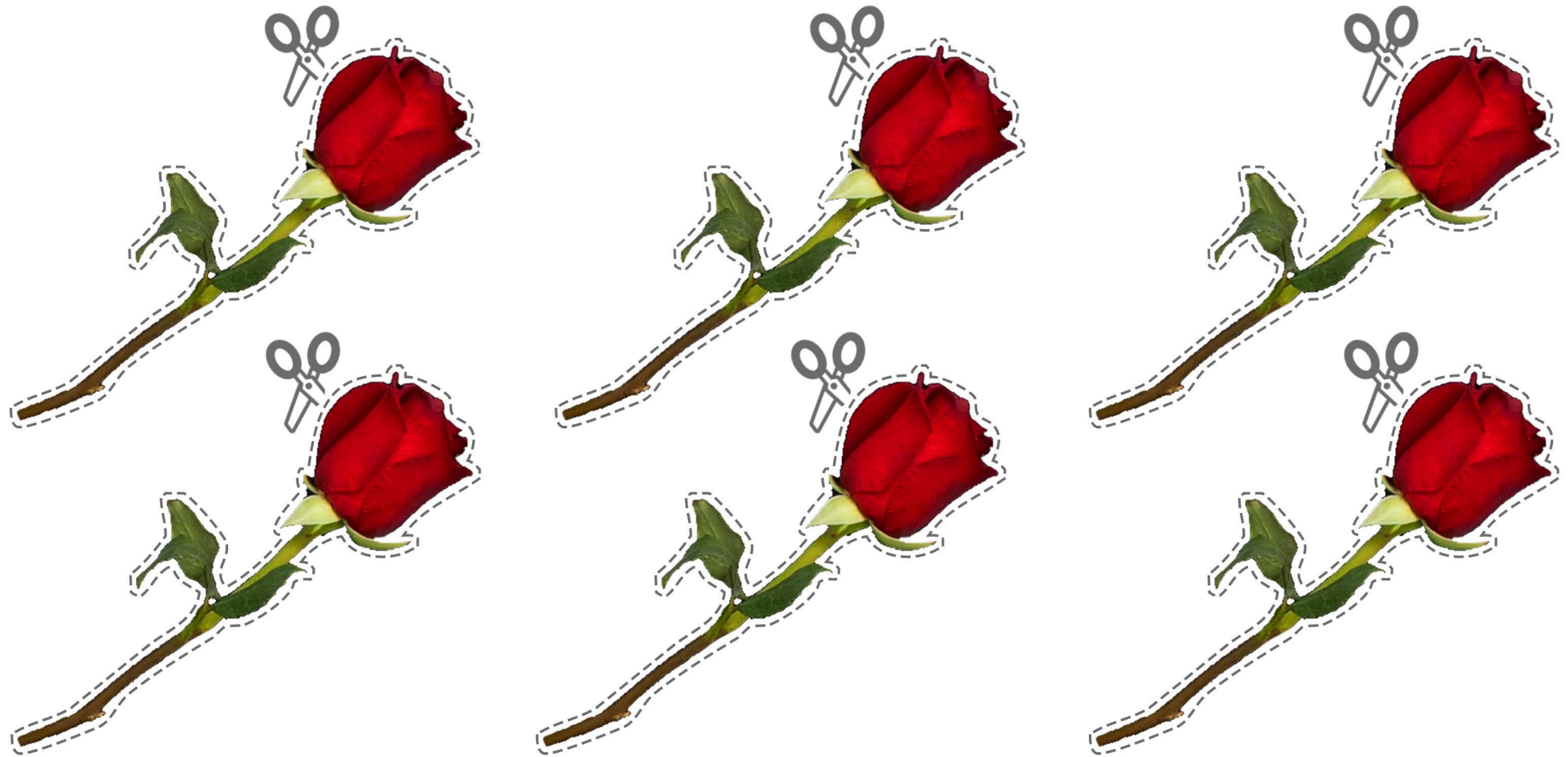
PIN THE ROSE ON THE BACHELOR

The ultimate party game, with a sexy twist! Print off the picture of Locky and tape it to your wall. Cut out the roses and add some tac or double-sided tape to the backs. Grab yourself a trusty blindfold (a scarf or eye mask will suffice), spin around three times and see how close you can get it to Locky's tux. Remember - no cheating!



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THREE-COURSE 'LOVE' MENU

Impress your friends (and their stomachs) with this decadent three-course menu, featuring ingredients that will help enhance romance and love. We guarantee you'll score huge brownie points!

Oysters Kilpatrick

Entree // Makes 12

INGREDIENTS

- 12 large oysters, shucked.
- 1 tablespoon Worcestershire sauce
- ½ teaspoon Tabasco sauce
- ¼ cup tomato sauce
- 2 rashers of rindless smoked bacon, finely diced
- 2 - 3 tablespoons spring onion leaf, chopped into thin rings
- 2 cups of rock salt
- 1 long serving dish
- Lemon and lime wedges, to serve

METHOD

- 1/ Preheat oven grill to 180 degrees.
- 2/ Spread rock salt in a thick layer on your serving dish until it covers the entire plate. Add more salt if necessary.
- 3/ In a separate bowl, mix the Worcestershire sauce, Tabasco sauce and tomato sauce.
- 4/ In a small frying pan, add bacon and cook until crispy.
- 5/ Top each of the oysters with a little bit of bacon, and then drizzle a teaspoon or two of the sauce on top.
- 6/ Carefully place the oysters onto a tray and pop into the oven, under the grill, for 2 minutes or until the sauce begins to bubble.
- 7/ Take the tray out and arrange the oysters on the dish of rock salt. Sprinkle with chopped spring onion.
- 8/ Serve with lemon and lime wedges.



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Spaghetti with Prawns, Cherry Tomatoes and Asparagus

Main // Serves 4

INGREDIENTS

- 350g dried or fresh spaghetti
- 2 tablespoons of olive oil
- 3 large garlic cloves, finely chopped
- 1 teaspoon of red chilli flakes (or more, if you prefer extra heat)
- 1x 250g punnet of cherry tomatoes, cut in half
- 400-500g fresh green prawns, completely peeled and de-veined (NOTE: if using frozen green prawns, run under cold water for five minutes or until thawed out)
- 2 bunches of asparagus, trimmed and cut into 2cm lengths
- 2 tablespoons dry white wine
- Salt and cracked pepper
- Small handful of parsley, finely chopped
- Optional: grated Parmesan cheese
- 4 medium-sized bowls

METHOD

- 1/ Cook pasta in a large pot of salted, boiling water until tender.
- 2/ Heat olive oil in a large frying pan on medium to low heat. Once hot, add garlic and chilli flakes and let them cook for a few minutes.
Note: watch carefully so that the garlic does not burn!
- 3/ Add cherry tomatoes and stir through for another minute.
- 4/ Add the prawns and toss for 2-3 minutes, or until slightly pink.
- 5/ Add the asparagus and white wine. Drizzle a bit of extra olive oil and stir thoroughly. Cover the pan with a lid for one minute.
- 6/ Add the cooked pasta slowly, tossing thoroughly between each addition to ensure the strands are thoroughly coated with the delicious garlic + chilli oil.
- 7/ Season with as much salt and pepper as you desire.
- 8/ Just before serving, sprinkle finely chopped parsley on top of the pasta.
- 9/ Plate and sprinkle grated Parmesan cheese on top, if desired.
NOTE: This dish can be made vegetarian or vegan by omitting the prawns and cheese.



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Chocolate Mousse with Mixed Berries

Dessert // Serves 4

INGREDIENTS

- 125g block of 70% dark chocolate
- 3 eggs
- ½ full fat cream
- 10g unsalted butter
- 35g caster sugar
- ½ punnet fresh blueberries
- ½ punnet fresh raspberries
- 2 tablespoons of shaved chocolate
- 4 ramekins

METHOD

- 1/ Bring a pot of water to simmer, then place a heatproof glass bowl on top of the pot. Place dark chocolate and butter in the bowl and stir until completely melted. Set aside to cool.
- 2/ Grab two large bowls and separate the egg yolks from the egg whites. Whisk the egg yolks.
- 3/ Add sugar to the bowl of egg whites and whisk until firm peaks form.
- 4/ Place the cream in another empty bowl and whisk until stiff peaks form.
- 5/ Add the whisked egg yolks into the cream mixture and fold. Add melted dark chocolate and continue folding.
- 6/ Add a large spoonful of the egg white mixture to the chocolate mixture and fold. Continue doing so until all the egg whites are folded into the chocolate.
- 7/ Fill each ramekin $\frac{3}{4}$ of the way and refrigerate between 4-6 hours, or overnight.
- 8/ When ready to serve, take the ramekins out of the fridge and top with a sprinkle of shaved chocolate, blueberries and raspberries.



CHAMPAGNE COCKTAIL RECIPE

Pop open the bubbly and celebrate the return of The Bachelor with this delicious peach and raspberry champagne cocktail recipe

You're a Peach

Serves 8

INGREDIENTS

- A 750ml bottle of champagne of choice, chilled
- 1/4 cup of Chambord (or any raspberry liqueur of choice)
- 3 cups of peach juice, chilled
- 2 cups frozen raspberries
- 3 medium-large peaches, cut into thin slices
- A handful of fresh basil leaves
- Large ice cubes (optional)
- 8 champagne flutes or glassware of choice



METHOD

- 1/ Pour champagne, peach juice and raspberry liqueur into a large glass punch bowl and stir.
- 2/ Add a few fresh basil leaves, a handful of frozen raspberries and a couple of peach slices to your glass of choice. Add 2 or 3 ice cubes, if using. Fill the rest of the glass with the champagne punch mixture.
- 3/ Garnish your glass by adding an additional peach slice to the rim of the glass and serve immediately.

NOTE: Double or triple recipe if required.

COMPLETE LOCKY'S SENTENCE

Listen closely to what Locky has to say during the premiere episode and fill-in-the-blanks below!
Come back to The Bachelor Australia 10 play page after premiere to see if your answers are correct.

COMPLETE
Locky's
SENTENCE

1. "LIKE, LOOK AT THIS PLACE. IT'S - I - I'VE NEVER SEEN THIS MANY _____"
2. "I WANNA FIND THE RIGHT PERSON. I DO LIVE A PRETTY CRAZY LIFE, LIKE, I DON'T HAVE THE CHANCE TO, LIKE, GET TO _____"
3. "HOPEFULLY TONIGHT I'M GONNA _____"
4. "I LOVE A GIRL THAT LOVES _____"
5. "I LITERALLY JUST BIT IT AND SWALLOWED IT WHOLE. LIKE, I KNEW IF I BIT TOO MUCH, I _____"
6. "IF IT'S GONNA BE LIKE THIS FOR THE REST OF THE NIGHT, I'M _____ TONIGHT"
7. "THAT DRESS IS AMAZING. WE _____, LIKE, IT LOOKS PRETTY GOOD".
8. "_____ DID GET MY PULSE RACING. I MEAN, I CAN LITERALLY _____"
9. "MAYBE SHE MENTIONED 'BOSS' ABOUT _____, SO, SHE LIKES TO BE THE BOSS. UM, I TEND TO _____"
10. "I THOUGHT MAYBE ONE OF YOU WOULD _____, I'D BE LIKE _____"
11. "I'VE DONE SOME PRETTY CRAZY STUFF IN MY LIFE _____, BUT, I THINK THIS IS GONNA BE _____"
12. "WE ALL FEELING GOOD? A LITTLE BIT LESS NERVOUS? _____, SO I DON'T WANT ANYONE TO, LIKE, HOLD BACK.
13. EVERY TIME _____ AND I ARE TOGETHER, THERE'S _____, THAT'S SOMEBODY I JUST WANNA BE AROUND.

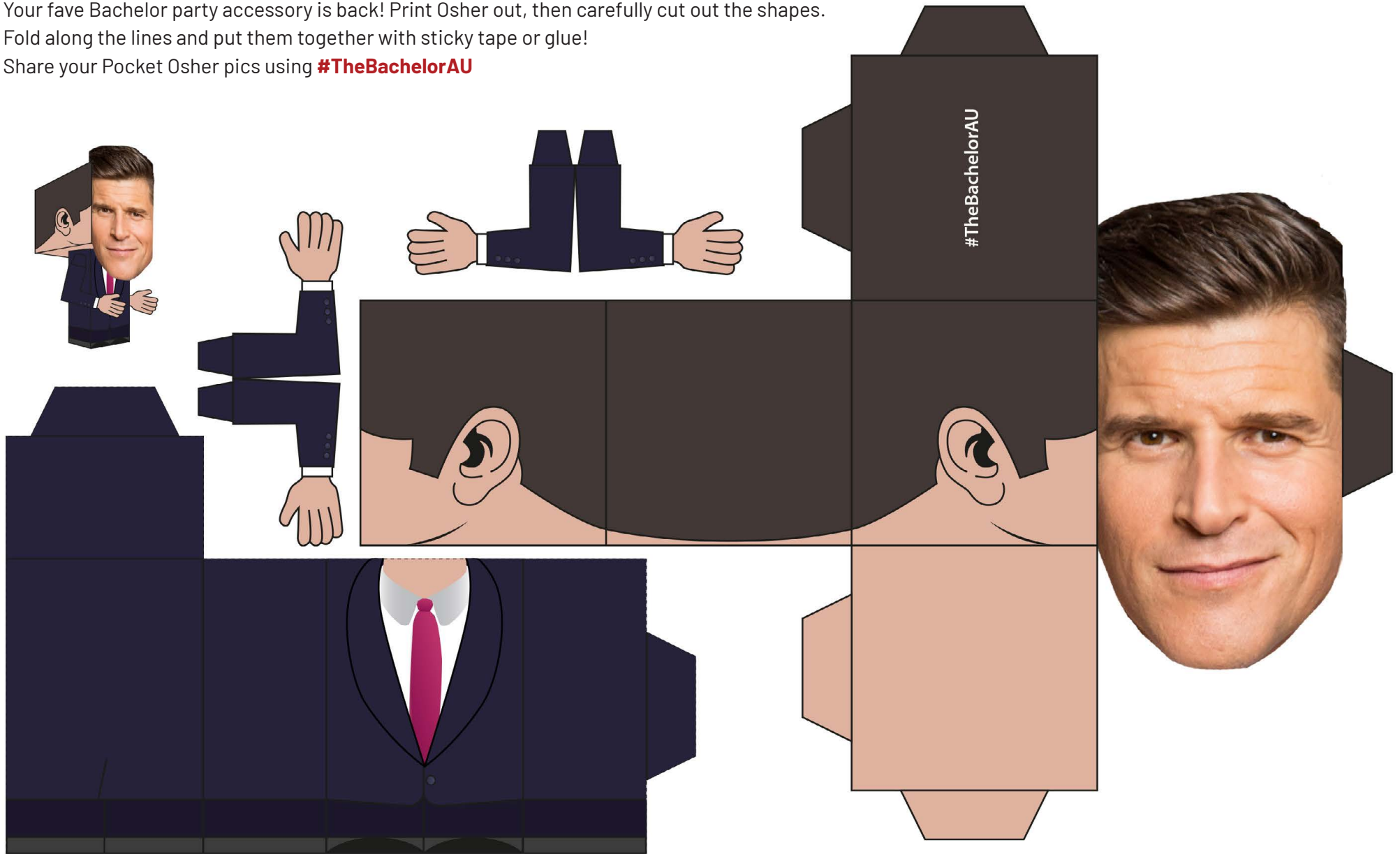


POCKET OSHER

Your fave Bachelor party accessory is back! Print Osher out, then carefully cut out the shapes.

Fold along the lines and put them together with sticky tape or glue!

Share your Pocket Osher pics using **#TheBachelorAU**



POCKET LOCKY

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