

# chef PAUL COLLINS

Private Dining In The Luxury of Your Home

February 2012

A belated Happy New Year. From the emails I received about my Christmas Quiz it seems many of you had quite a competitive Christmas! As the quiz proved to be so entertaining (answers are on my website) I shall devise an Easter Quiz for the April newsletter. My Christmas was extremely busy cooking lunches and dinners for Chef Paul Collins customers in their homes. On Friday 13<sup>th</sup> January a two-page feature by Editor-in-Chief Rachel Johnson appeared in The Lady magazine, which has resulted in many new bookings.

I returned on Friday 3<sup>rd</sup> February to cook live on air with Jo Thoenes on BBC Radio Oxford. As the weather turned colder I made a shallot soup. The recipe for this and all my previous radio recipes can be found on my website. My next visit is on Friday 2<sup>nd</sup> March.

My 3 food stars for this month are **Purple Sprouting**, for a perfect midweek supper dish, I serve a portion of purple sprouting with a poached egg on top and finished with hollandaise sauce and toasted breadcrumbs. Simple, warming and extremely delicious. **Rhubarb** – the pink forced rhubarb from Yorkshire is now abundant and in season. A favourite in my home is rhubarb fool and my tip for making rhubarb fool is to poach the rhubarb in the juice of 1 orange and some freshly grated ginger.



Finally, **Seville**

**Oranges** - it is almost the end of the season but they are still available to make some homemade marmalade. My tip is to buy the Seville oranges you need for a years supply of

marmalade, then to make the process easier and reduce the amount of jars you need, freeze half the oranges pre-weighed and rather than making one enormous batch of marmalade you can make two separate batches.

I have been commissioned by UK Shallots to devise a series of recipes for their 2012 campaign and these and film footage of me preparing and cooking my dishes are to be shown on their website at the end of this month. The photography was done by my wife Tory McTernan.



Finally, as always, if you would like my advice about a recipe or have any food questions don't hesitate to email or call. Good Eating!

Paul.