

# chef PAUL COLLINS

Private Dining In The Luxury of Your Home

October 2011

A very warm welcome to my first newsletter. It is going to be a busy first winter for Chef Paul Collins as Private Dining at Home has proven to be extremely popular. A love of good food shared with friends links all my busy clients, so if you are planning to host any dinners or lunches leading up to the festivities of Christmas then do remember I am here to look after the food side of things.

My three food stars for this month are **quince** – the ‘quince’essential autumn tart, I like to poach the quinces in Armagnac, cloves, star anise and cinnamon before adding to frangipane and baking in a tart. **Partridge** - now in season, it’s particularly delicious roasted (see left) and finally **cavolo nero** –



very high in iron, I love serving it with plenty of garlic as a gratin.

October has been a great foraging month. With my family – and spaniel – in tow I searched the hedgerow for

two favourites, **sloe berries** and **cobnuts**. Both are plentiful this year and free! After making several bottles of Collins Sloe Gin vintage 2011, the family sat down to an autumn salad of hand-picked

cobnuts, slices of pear, baby spinach and blue cheese followed by apple and blackberry fool (below).



Halloween is a good excuse to use a favourite **pumpkin** recipe. Simply fill a small pumpkin with cream, nutmeg & gruyere then baked & served. It’s both Decadent & hearty.

If you are stuck for a Christmas present idea, then do remember a Chef Paul Collins bespoke cookery lesson at home.

I return to BBC Radio Oxford on Friday 4<sup>th</sup> November to cook live on air with Jo Thoenes in the afternoon.

Finally, if you would like my advice about a recipe or have any food questions don’t hesitate to email or call.

Good Eating!

Paul.