

chef PAUL COLLINS

Private Dining In The Luxury of Your Home

June 2012

A warm welcome to my June newsletter. It seems to be a busy time of the year for private dining at home and I am being asked to do many more bespoke cookery lessons in the your kitchens too. The increased interest in my bespoke cookery lessons led me to start making some short recipe films, the first two of which I have put onto my website: 'Preparing Asparagus' and 'How To Poach The Perfect Egg'. My next film will show how to make focaccia. Your comments on them are most welcome.

My wife is a professional photographer and happily was a finalist in the Pink Lady Food Photographer of The Year 2012. Her image of me preparing a saddle of lamb (*see right*) was hung in the Mall Galleries, London for the award ceremony in April. A proud moment.



For a simple, yet indulgent summer dessert, poach a few **English strawberries** in some vanilla, sugar and sparkling wine. The recipe can be found on the 'newsletters' page of my website.

After **Elderflowers** and **English strawberries** my other food star of the month is **broad beans**. They are a little labour intensive to prepare but more than worth the effort. After podding the beans, blanch for 1 minute and then remove the skins. I simply serve them drizzled in olive oil, salt and pepper with crumbled feta and chopped mint. Then either serve as a big bowl of salad perhaps with barbecue food or as a lunch starter with some Chargrilled focaccia.

This month, I was delighted to be asked by The Oxfordshire Golf Club to cook, as guest chef, a four course lunch for 200 guests for their annual charity fundraising day. The day raised over £25,000 for local charity the Florence Nightingale Hospice.

I return to BBC Radio Oxford on 3rd August at 1pm to cook live on air for presenter Jo Thoenes.

Despite the seemingly endless rain over the past couple of months, the **elderflowers** have been plentiful this year. I have gathered many of the fragrant flower heads and made a supply of my own elderflower cordial. It seems that everyone in Oxfordshire has had the same thought as I struggled to buy some citric acid as everywhere ran out. I like to pour a little of the cordial over a bowl of the seasons fresh fruit. It seems to add a zing.



I wish you all a happy summer of cooking. 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.