

# chef PAUL COLLINS

Private Dining In The Luxury of Your Home

September 2012



A warm late summer welcome to my newsletter. The final appearance of the sun in early September has kept me wanting to eat food that reminds me of a very happy holiday to Spain for my family and I this summer. The delicious tapas I ate makes for wonderful sharing food for larger dinner parties and tapas has been a popular choice with my private dining customers also. It is relaxed and slow eating with lots of variety and simple Mediterranean flavours such as large prawns with garlic and parsley (*right*). A dish I particularly enjoyed is chick peas, black pudding, pine nuts and sultanas (*see left*). The recipe for this is on my website.



## My Blackberry & Apple Pie

450g sweet pastry (make or buy!)  
1kg cooking apples (peeled, cored & chopped)  
50g unsalted butter  
250g blackberries  
100g caster sugar  
1 egg

Turn oven to 180c. Butter a pie mould and line with the rolled sweet pastry. Put the chopped cooking apple into a saucepan with the butter and sugar, heat gently for 5-10 minutes. Stir gently, being careful not to break up the apple until they have softened, drain off excess liquid and pour onto pastry in mould. Add the blackberries. Cover with pastry and brush egg around the pastry edges to seal in the filling. and the top then place in oven for 30 minutes or until the pastry turns deep golden brown. Sprinkle over sugar and serve with cream.



## MY PRIVATE DINING TAPAS MENU

Carta di Musica  
▼  
Asparagus in Ham & Soft Cheese  
▼  
Iberico Ham, Olives, Artichokes & Courgettes  
▼  
Chorizo in Red Wine & Bay Leaf  
▼  
Mussels with Garlic Breadcrumbs & Smoked Paprika  
▼  
Piquillo Peppers, Smoked Salmon on Toast  
▼  
Preserved Tomatoes, Anchovies & Ricotta  
▼  
Chick Peas, Black Pudding, Pine Nuts & Sultanas  
▼  
Ham Croquettes  
▼  
Salmon Tartare  
▼  
Mushrooms in Parsley & Garlic  
▼  
Potato & Herb Omelette  
▼  
Char Grilled Peaches with Ginger & Vanilla

Some of my favourite ingredients at this time of the year are young [grouse](#), traditionally roasted served with girolles and smoked bacon. Take the family for a Sunday walk and forage for [wild mushrooms](#), [apples & blackberries](#) it is enormously rewarding to gather your own food and a fun experience to share. Make a simple blackberry and apple pie (*my recipe above*) with your spoils and serve after lunch with cream. Delicious, autumnal and a hearty way to prepare for the darker days ahead.

I wish you all happy cooking. As always, if you would like me to cook in your home, or want my advice about a recipe or have any food questions don't hesitate to email or call. Good Eating!

Paul.

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