

chef PAUL COLLINS

Private Dining In The Luxury of Your Home

May 2013

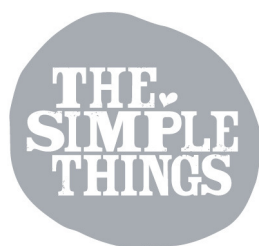
Happy 2nd
Birthday!

Chef Paul Collins is celebrating its 2nd birthday! It has been a fantastically busy two years of private dining at home for all type of occasions and numbers - from marriage proposals (not to me I hasten to add!) by some very romantic gentlemen out there who have proposed to their partners whilst I have been busy cooking a celebratory dinner for two, to larger private dining at home events such as large family gatherings for birthday lunches for 75 guests.

In my career as a professional chef I have organised dinners for 200 in hotels and up to 500 in marquees but with the support of a very large team of chefs. Now with Chef Paul Collins, I cater for up to 100 guests at home, in marquees or alfresco. I can then ensure that my high standards are met every time as I oversee each private dining at home event from concept to delivery so that guests still enjoy the same high level of service.

I would like to thank those who have invited me into their homes and kitchens over these past two years to join in their celebrations. It has been a pleasure to share my love of food and cooking with you all.

The seasonal culinary bounty is finally here and a particular favourite dish that I serve at this time is a simple warm salad of English Asparagus, Jersey Royals & Quail Eggs with Chive Butter Sauce. The recipe can be found on my website www.chefpaulcollins.co.uk/news/newsletter as well as www.muddystilettos.co.uk and to watch a short film of me showing you how to prepare asparagus my way, click on this link: [ChefPaulCollinsFilm](#). My other food stars for May are Whole Fresh Crab served with homemade mayonnaise – a perfect weekend lunch. Also anticipating the arrival of Elderflower – wonderful infused for delicate, aromatic jellies as well as making Elderflower cordial.



I was very happy to be asked by The Simple Things magazine to be their expert in the May issue. To read my feature, please click on link to my website here and follow the link.

Get in touch if you are planning a dinner at home for which you might like me to cook. If you want my advice about a recipe or have any culinary questions don't hesitate to email or call. Good Eating!

Paul.