

You don't need me to tell you we are in April as we are already halfway through (sorry, I'm a little late with this month's newsletter!). I'm very excited this month to launch my Sunday cooking classes at Boundary Oak school, more details coming up later. It's lovely to see people thinking about their upcoming celebrations and getting in touch to book a wide variety of catering for their special occasions, from afternoon teas, picnic baskets, grazing platters, buffets to Chef@home events, we are here to help.

Thanks for reading and enjoy this month's news.  
Debbie.

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It certainly was all about Easter in March with four WI bookings in one week! Thank you to the Stubbington Belles, Crondall, Medstead and the Portchester Village WI's for inviting me along to demonstrate 'Mojito Cheesecake Easter Eggs' & Chocolate 'Scotch Eggs'. Thank you to Portchester Village WI for the 'action' shots.

*"Thank you for your demonstration on Monday afternoon, it was thoroughly enjoyed by all and for the delicious cake you were kind enough to let us have a sample of, thank you".*  
Dawn  
Stubbington Belles WI

So lovely to get great reviews like this... couldn't do it without my amazing little team - thank you on this occasion Justin and Sue.

*"Thank you so much for catering for my mother's 90th birthday. The menu choices were excellent and didn't disappoint on the day. There was plenty of food and you went the extra mile providing food for those with special dietary requirements. The service you and your team delivered on the day and in the run up to the event was outstanding and made the whole occasion very special for us all. I would highly recommend you to anyone wanting a caterer. Thank you."*

Katherine Swinburne  
Hambledon

I always love this occasion and thank you to everyone who ordered an afternoon tea hamper for Mother's Day. Huge thanks to my logistics and delivery man (who gave up his golf for 'Debbie's kitchen' this weekend 🍷)

## Sunday Masterclasses@Boundary Oak School

### Artisan Bread Masterclass

***"Using traditional techniques and carefully selected ingredients, this course will give you the true experience of Artisan baking, hand crafted quality bread. We place great importance on flavour using fresh or dry yeast. Ultimately, we want you to have fun and come away feeling confident with lots of tips and ideas to try out for yourself".***

Sunday 2nd June 2024  
10.00-2.00pm at Boundary Oak School, Fareham  
All ingredients, recipes and equipment supplied  
£95



### Knife Skills Masterclass

***"This 4-hour masterclass will show you how to select, use and maintain the correct knife for the task. Using a range of different cutting techniques, you will make a selection of delicious savoury dishes to take home, cook and enjoy. Ultimately, we want you to have fun and come away feeling confident with lots of tips and ideas to try out for yourself".***

Sunday 16th June 2024 (perfect Father's Day gift)  
10.00-2.00pm at Boundary Oak School, Fareham  
All ingredients, recipes and equipment supplied  
£95



To book - [contact here](#).

### Debbie's kitchen "Chef@home"

**Why not take the stress out of your dinner parties and be a guest in your own home.**

**Let Debbie's kitchen come to you and prepare, cook & serve a delicious 'restaurant' style food, for you and your guests (and no washing up!)**

*"This weekend we had a fantastic family celebration made all the more special by the fabulous food from Debbie's Kitchen"*

**Debbie came and cooked a gorgeous 3 course meal, complete with Canapés and a cheese board and everything was truly delicious- we can't wait for the next celebration"**

70th birthday celebration  
Locksheath

Click [here](#) for 'Chef@home sample menu

Get [in touch](#) today to make your celebration a little bit easier.



### Recipe of the month

#### Beef Wellington



Starting on St Georges day is [Great British Beef Week](#) so what better recipe than Beef Wellington (and one I serve on my chef@home menu).

A showstopping centrepiece for that special occasion that does require some skill but don't let that put you off!

Try the [Considerate Carnivore](#) in Locksheath shopping centre, tell Coby (the manager) Mrs Towilson sent you (I used to teach him at Fareham College)!

Total time: 2 hours 30 mins

Serves 6

### Ingredients

- a good [beef fillet](#) (preferably Aberdeen Angus) of around 1kg/2lb 4oz
- 3 tbsp [olive oil](#)
- 250g/9oz [chestnut mushroom](#). include some wild ones if you like
- 50g/2oz [butter](#)
- 1 large sprig [fresh thyme](#)
- 100ml/3.5 fl oz dry white wine
- 12 slices [prosciutto](#)
- 500g/1lb 2oz pack puff pastry, thawed if frozen
- a little [flour](#), for dusting
- 2 [egg yolks](#) beaten with 1 tsp water
- STEP 1  
Heat oven to 220C/fan 200C/gas 7.
- STEP 2  
Sit the 1kg beef fillet on a [roasting tray](#). [brush](#) with 1 tbsp olive oil and season with pepper, then roast for 15 mins for medium-rare or 20 mins for medium. When the beef is [cooked to your liking](#), remove from the oven to cool, then chill in the fridge for about 20 mins.
- STEP 3  
While the beef is cooling, [chop](#) 250g chestnut (and wild, if you like) mushrooms as finely as possible so they have the texture of coarse breadcrumbs. You can use a [food processor](#) to do this, but make sure you pulse-chop the mushrooms so they don't become a slurry.
- STEP 4  
Heat 2 tbsp of the olive oil and 50g butter in a [large pan](#) and fry the mushrooms on a medium heat, with 1 large sprig fresh thyme, for about 10 mins stirring often, until you have a softened mixture.
- STEP 5  
Season the mushroom mixture, pour over 100ml dry white wine and cook for about 10 mins until all the wine has been absorbed. The mixture should hold its shape when stirred.
- STEP 6  
Remove the mushroom duxelle from the pan to cool and discard the thyme.
- STEP 7  
Overlap two pieces of cling film over a large [chopping board](#). Lay 12 slices prosciutto on the cling film, slightly overlapping, in a double row.
- STEP 8  
Spread half the duxelles over the prosciutto, then sit the fillet on it and spread the remaining duxelles over.
- STEP 9  
Use the cling film's edges to draw the prosciutto around the fillet, then roll it into a sausage shape, twisting the ends of cling film to tighten it as you go.
- STEP 10  
Chill the fillet while you roll out the pastry.
- STEP 11  
Dust your work surface with a little flour. [Roll out](#) a third of the 500g pack of puff pastry to a 18 x 30cm strip and place on a [non-stick baking sheet](#).
- STEP 12  
Roll out the remainder of the 500g pack of puff pastry to about 28 x 36cm.
- STEP 13  
Unravel the fillet from the cling film and sit it in the centre of the smaller strip of pastry.
- STEP 14  
Beat the 2 egg yolks with 1 tsp water and [brush](#) the pastry's edges, and the top and sides of the wrapped fillet.
- STEP 15  
Using a rolling pin, carefully lift and drape the larger piece of pastry over the fillet, pressing well into the sides.
- STEP 16  
Trim the joins to about a 4cm rim. Seal the rim with the edge of a fork or spoon handle.
- STEP 17  
Glaze all over with more egg yolk and, using the back of a knife, mark the beef Wellington with long diagonal lines taking care not to cut into the pastry.
- STEP 18  
Chill for at least 30 mins and up to 24 hrs. Heat oven to 200C/fan 180C/gas 6.
- STEP 19  
Brush the Wellington with a little more egg yolk and cook until golden and crisp – 20-25 mins for medium-rare beef, 30 mins for medium. Allow to stand for 10 mins before serving in thick slices



[Find Out More](#)