

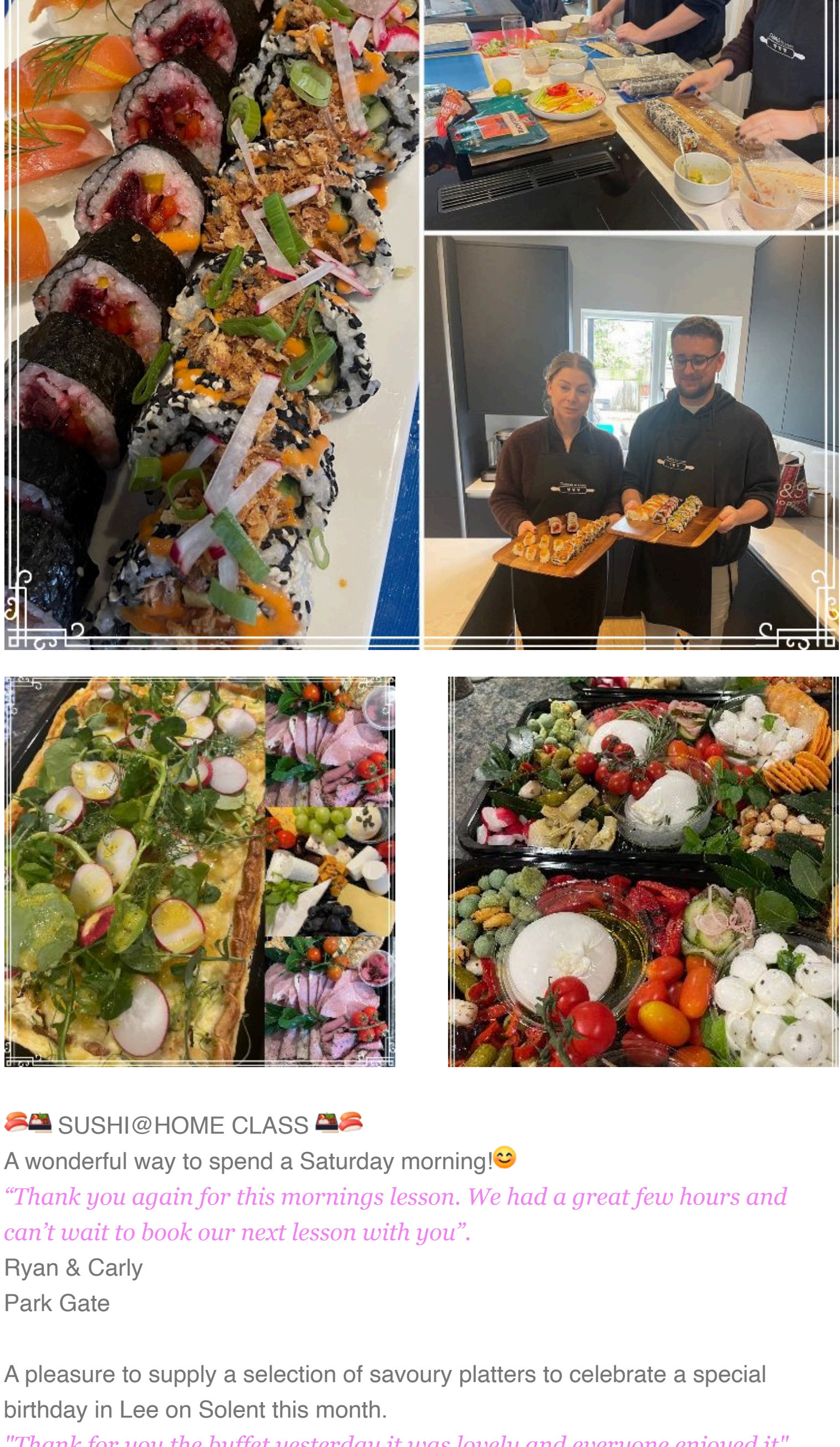
The daffodils are appearing (although they are probably in a puddle of water) and spring is just around the corner. February has been a little quieter but with a nice selection of private classes, demonstrations, buffets and lots of bookings for the upcoming months.

The response to my '2 Pies & A Tart' class has been so popular, I have added another date, details coming up later.

Keep safe and dry and enjoy this months newsletter.

Debbie.

xxx



SUSHI@HOME CLASS

A wonderful way to spend a Saturday morning!

"Thank you again for this mornings lesson. We had a great few hours and can't wait to book our next lesson with you".

Ryan & Carly
Park Gate

A pleasure to supply a selection of savoury platters to celebrate a special birthday in Lee on Solent this month.

"Thank for you the buffet yesterday it was lovely and everyone enjoyed it".

Sarah Baker
Lee on Solent

Be a guest at your own party, contact Debbie's kitchen for your bespoke function [#debbieskitchen](https://www.debbieskitchen.co.uk/sample-menus)
<https://www.debbieskitchen.co.uk/sample-menus>

NEW DATE ADDED



"2 Pies & a Tart" Course

'Pork, Apricot & Pistachio Picnic Pies', 'Chicken & Leek Rough Puff Pie' & a Classic 'Tarte au Citron'

Sunday 22nd March 2026 10-2.00pm FULLY BOOKED

Sunday 29th March 2026 10-2.00pm 4 SPACES AVAILABLE

£95

Boundary Oak School

All ingredients, recipes and instructions supplied

Tea, Coffee & Biscuits on arrival

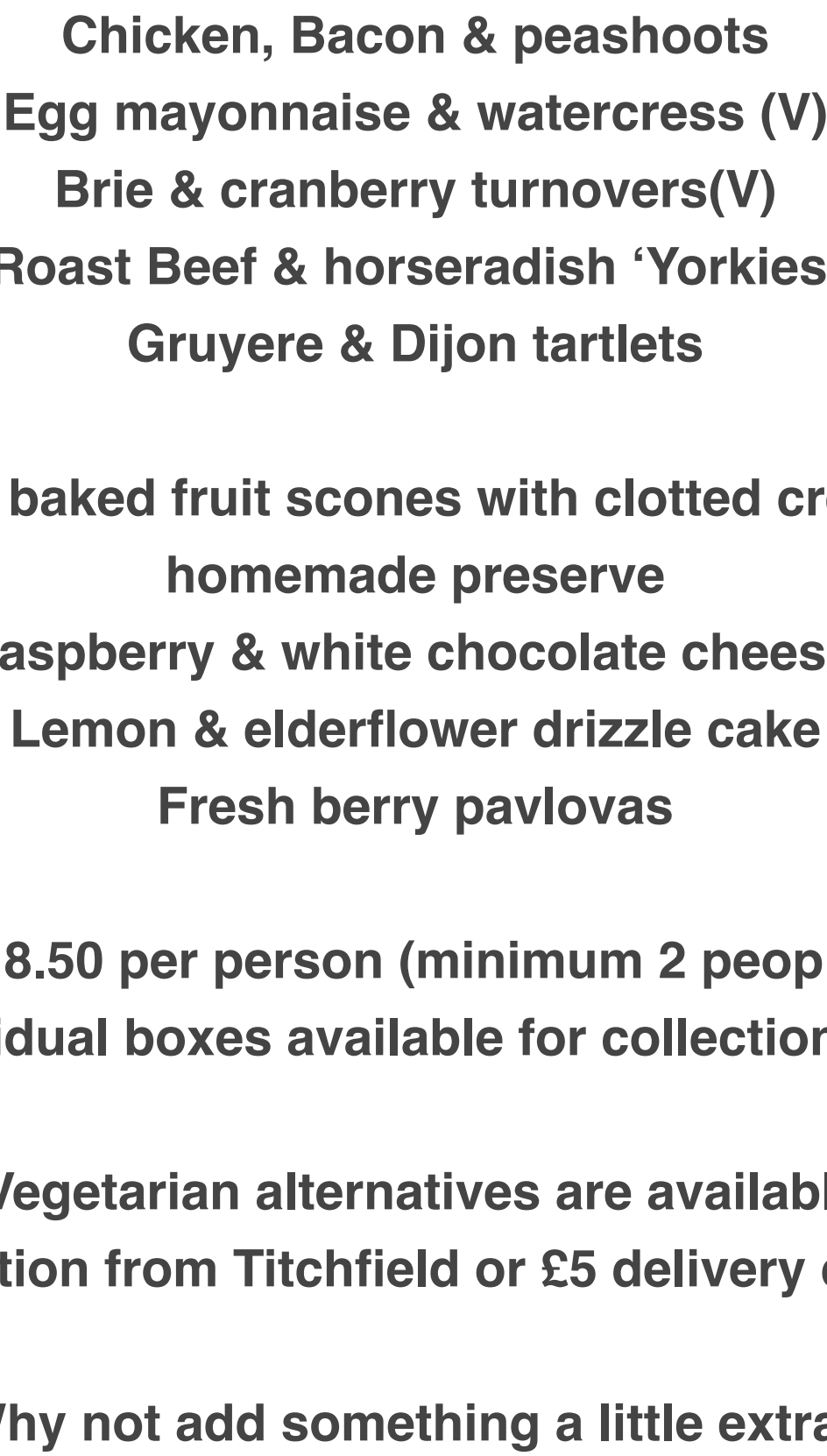
Contact Debbie's kitchen for more information.

[Email to reserve your place today](#)

Mothers Day Afternoon Tea Hampers

"Delivered to your door in a wicker basket with vintage bone china"

14th & 15th March 2026



Selection of sandwiches to include:

- Smoked Salmon & dill cream cheese
- Chicken, Bacon & peashoots
- Egg mayonnaise & watercress (V)
- Brie & cranberry turnovers(V)
- Roast Beef & horseradish 'Yorkies'
- Gruyere & Dijon tartlets

- Home baked fruit scones with clotted cream & homemade preserve
- Mini raspberry & white chocolate cheesecake
- Lemon & elderflower drizzle cake
- Fresh berry pavlovas

£18.50 per person (minimum 2 people)

Individual boxes available for collection only

(Vegetarian alternatives are available)

Collection from Titchfield or £5 delivery charge

Why not add something a little extra?



Why not add something a little extra?

- Box of 6 Chorizo & Jalapeño jam Sausage rolls £4.75
- Box of 6 Lincolnshire & Caramelised onion Sausage rolls £4.75
- Box of French Macarons £8.95
- Box of 6 Cupcakes & Mini Berry Pavlovas £12.95

[Email to reserve your place today](#)



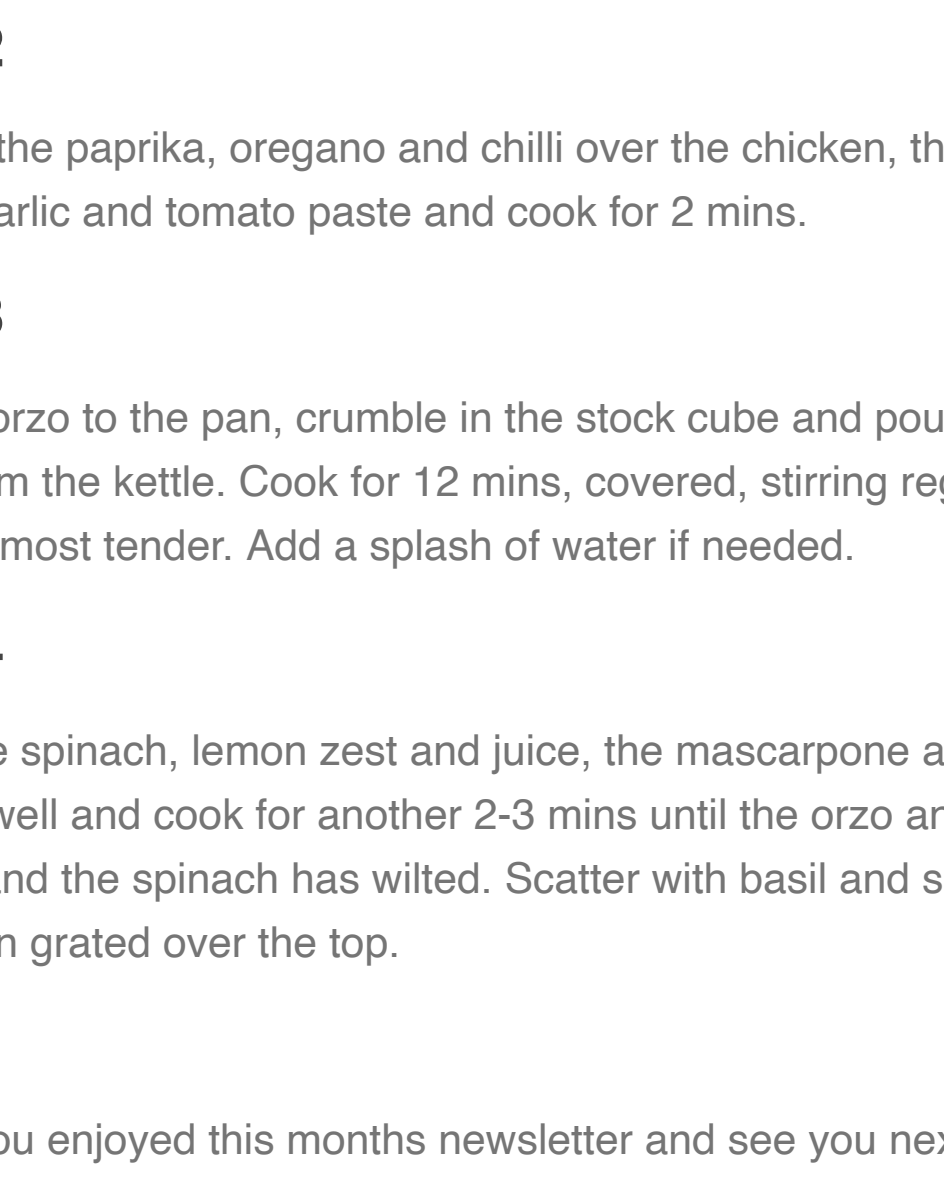
To order - reply to this email or send me a message [via my website](#) quoting 'Mother's Day Hamper'

Calling all Hampshire WI's

Due to popular demand Debbie's kitchen has added some NEW demonstrations to her ever growing repertoire.



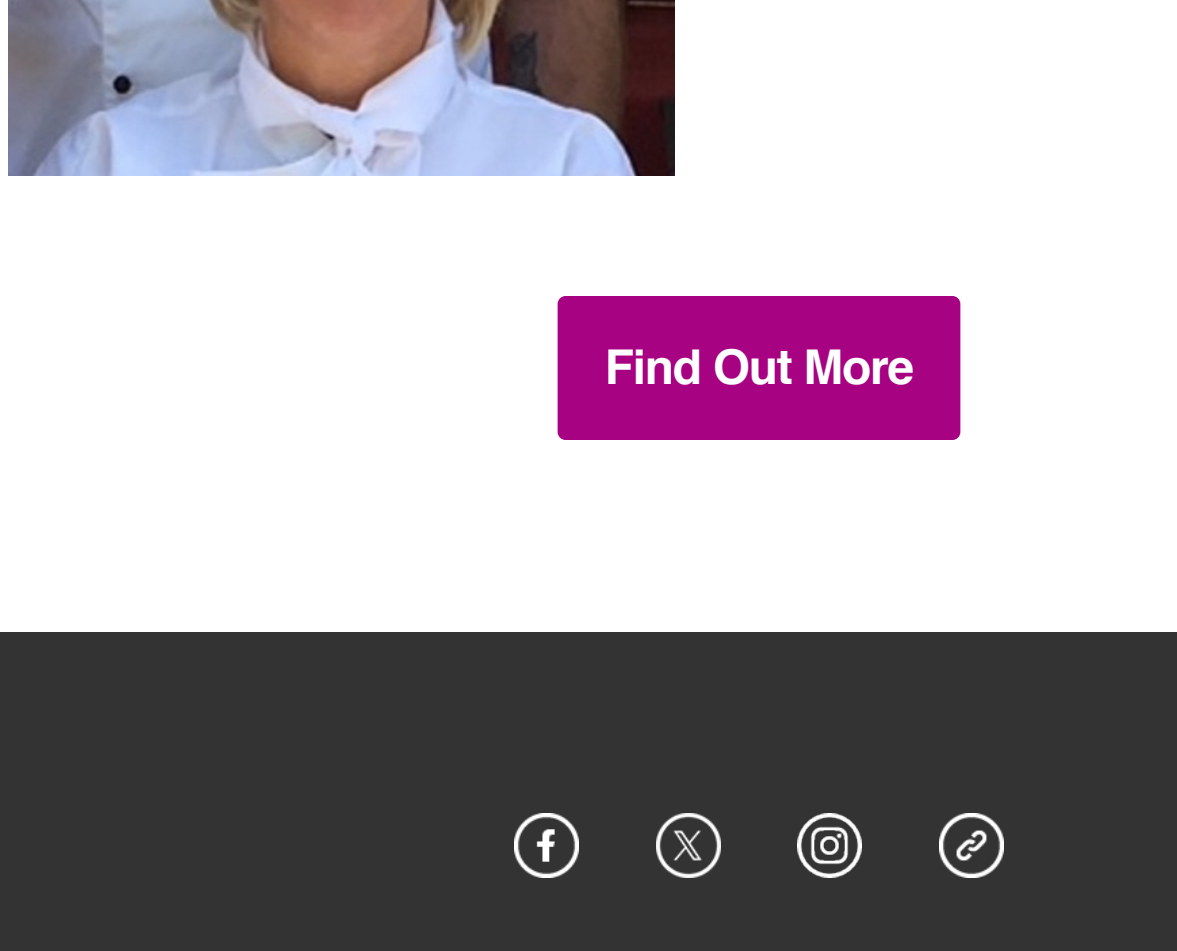
- 'Interactive' Knife Skills
 - Making the most of your air-fryer
 - Summer Picnic ideas
- plus lots of other very popular and fun demonstrations.



Click [here](#) to email for further details.

Recipe of the month

'Marry me' chicken & orzo



What better dish to make for Valentines!

Make this creamy chicken orzo for a midweek meal or to impress a date. It tastes so good, whoever you're making it for might ask you to marry them after eating it! It's easy to make, super comforting and can even be made ahead and frozen

Serves 4
Prep time 10 mins
Cook time 25 mins

- 1 tbsop [olive oil](#)
- knob of [butter](#)
- 4 chicken breast fillets cut into small pieces
- 2 tsp [paprika](#)
- 1 tsp [dried oregano](#)
- ½ tsp [chilli flakes](#) (optional)
- 6 [fresh thyme sprigs](#) leaves picked
- 4 [garlic cloves](#) crushed
- 4 tbsop sundried tomato paste
- 250g orzo
- 1 chicken stock cube
- 160g [spinach](#)
- 1 [lemon](#) zested and juiced
- 200g mascarpone
- 50g [parmesan](#) grated plus extra to serve
- handful [basil leaves](#) to serve

Method

- Step 1**
Heat the oil and butter in a large pan or casserole dish over a medium heat. When the butter is sizzling, add the chicken breast and fry for 10-12 mins until browned on all sides.
- Step 2**
Sprinkle the paprika, oregano and chilli over the chicken, then stir in the thyme, garlic and tomato paste and cook for 2 mins.
- Step 3**
Add the orzo to the pan, crumble in the stock cube and pour in 650ml hot water from the kettle. Cook for 12 mins, covered, stirring regularly until the orzo is almost tender. Add a splash of water if needed.
- Step 4**
Stir in the spinach, lemon zest and juice, the mascarpone and parmesan. Season well and cook for another 2-3 mins until the orzo and chicken are cooked and the spinach has wilted. Scatter with basil and serve with extra parmesan grated over the top.

I hope you enjoyed this months newsletter and see you next month.

Debbie
xxx

[Find Out More](#)

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Our mailing address is:
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