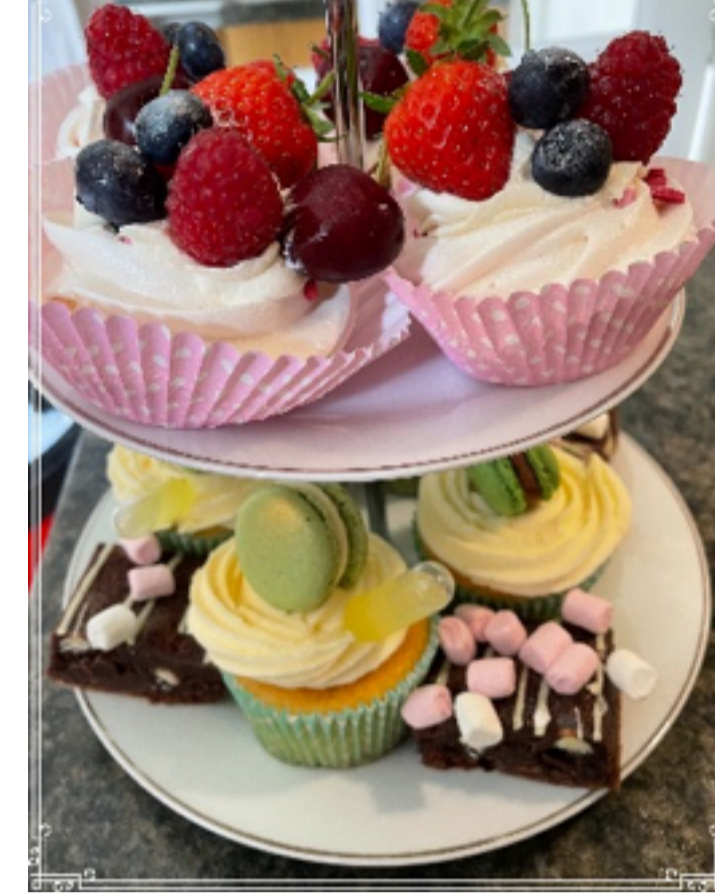


Welcome to June's newsletter, it seems to have been another month of less work, more play for 'Debbie's Kitchen!' With a lovely surprise visit from my son who lives in Canada, to Island Hopping round Greece with my daughter, I have managed to squeeze in a little bit of work this month. The rest of the summer is looking pretty busy, so if you have an event in mind, do get in contact, I would love to make your occasion extra special.

Take care and enjoy this months newsletter.
Debbie.

xxx



As part of my 'Greek island hopping' holiday, I thought it might be a good idea to be a student again! My daughter and I had a fabulous time in Naxos, partaking in an 'Farm to Table' cooking class. It was a real family run business, with the husband taking us round his farm and selecting all the fresh produce for us to cook with, the grandmother teaching us the traditional dishes with the daughter translating, and various aunts washing up for us! It was an amazing experience and the backdrop certainly beats the A27 out of Fareham Colleges class window!

Such a fabulous array of macarons made at Fareham College this month, well done to everyone who attended. I look forward to seeing you all on future classes.

Lovely evening, thanks Debbie.
Sue Luck

Lovely to be able to provide birthday afternoon teas, buffets for Ascot and pre-holiday picnics this month.

Thank you for our 'gavjus' Ascot Ladies Day picnic - loved it!

Elaine Brettell-Wheeler

Thank you very much for the hamper, what a great Christmas present! It was absolutely amazing!

Sam Cooke

'Luxury Picnic Hampers'
"Delivered to your door for you to enjoy with friends or family!"

Are you off to Glorious Goodwood, Cowes week, Cowdry Park or just a day in the sun?
Let 'Debbies kitchen' take the strain out of your event?

Delicious picnics delivered to your door in a beautiful wicker hamper- what more do you need?

Available now - click [here](#) for more details

Antipasti served with Artisan Bread

'Classic' Picnic Basket
Chorizo & Jalapeño jam Sausage rolls, Caramelized onion Sausage rolls, Pancetta & Sundried Tomato Quiche
or
'Seafood' Picnic Basket
Smoked Mackerel pate, King Prawns with lemon & dill mayonnaise, Sweet Chilli & Smoked Salmon
Fresh Dressed Crab subject to availability (£12.50 supp)
or
'Italian' Picnic Basket
Selection of cured Italian meats
To include Parma Ham, Prosciutto & Salami
or
'Vegetarian' Picnic Basket
Courgette & Roasted Red Pepper Quiche, Beetroot falafels & Brie, Sundried tomato and Basil pastries

Selection of salads to include: Curried Potato Salad, Summer Slaw, Mixed Leaf Salad

Choose 1 of the following, per person:
Chocolate Profiteroles
Lemon Possett with Lime Macaron
Summerberry Pavlovas with raspberry coulis
British Strawberries with Clotted cream

2 people £50
4 people £85
6 people £120

Free delivery & collection within 5-mile radius of Titchfield (small surcharge for outside of radius)
More details on website
www.debbieskitchen.co.uk

Why not add something a little extra?

- Luxury Cheeseboard served with 'Debbie's kitchen' chutney, crackers and grapes £12
- Extra Platters - Classic/Seafood/Italian meats/Vegetarian £12
- Extra boxes salad 3 for £10
- Extra Artisan Bread £3.50
- Selection of Meat, Seafood & Vegetarian canapés £12
- Box of French Macarons £7.95
- Box of 6 Cupcakes & Mini Berry Pavlovas £8.95



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

'Debbie's kitchen's is hiring out vintage china.

Hire our pretty mismatched crockery and decorative vintage accessories by individual item or by 'price per head' for your event. Alternatively, let us cater and create the vintage charm of a quintessential English tea party by doing all the hard work for you, we even do the washing up!

Click [here](#) for more information.



Recipe of the month
Kolokythokeftedes (Zucchini and Feta Balls)



As learnt on the beautiful Greek island of Naxos, here is a very simple but delicious recipe for using up some of the numerous home grown courgettes you may soon have. These zucchini balls are a great appetiser and can be served with tzatziki or a tomato sauce for dipping



- Preparation time: 15 minutes
- Cook time: 5 minutes

Serves 4

Ingredients

- 2 cups zucchini, grated and squeezed dry
- 1/4 cup of feta, crumbled
- 1 clove garlic, chopped
- 2 spring onions, chopped
- 1 handful herbs (such as mint, dill and parsley), chopped
- 1 egg, lightly beaten
- 1/2 cup flour
- handful of breadcrumbs
- salt & pepper

Method

- STEP 1
Mix the zucchini, feta, garlic, spring onion, herbs, eggs and seasoning together.
- STEP 2
Mix in enough flour and breadcrumbs that you can work the mixture to form 'golf sized' balls.
- STEP 3
Dust the balls in flour, deep fry in hot oil until golden brown, drain on paper and serve warm.

[Find Out More](#)



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