Debbie's kitchen

Welcome to November! It feels like ages since our August update and those long, fabulous summer days. Now that the heating is on, the leaves are falling, and the shops are full of festive treats, it's hard to believe Christmas is just around the corner.

The last couple of months have flown by with plenty of busyness outside of Debbie's Kitchen. My diary for November and December is filling up nicely, but I do still have some availability if you'd like some culinary help this festive season. Enjoy this month's read, and take care.







A huge thank you to everyone who ordered a '10 years in business' afternoon tea; I hope you thoroughly enjoyed the food and the bubbles! I've been so touched by all the wonderful congratulatory messages. It means the world to have support from clients who have been with me all the way back to my Fareham College days—thank you for sticking with me!
"Thank you so much for providing such a wonderful tea for us last week. Everyone was full of praise and loved the occasion - you really made it very special".
Susie Davison
Warsash

As many of you know, Mum (Marlene) is often by my side at classes and various functions. What you might not know is that for the last 5 years, we have been taking on the St. James 'French Way' Camino together!
🥾👣🥾👣🥾👣🥾🍾🥾🍾🥾👣🥾🍾🥾
WE ONLY BLOOMING DID IT!
5 YEARS
OVER 790KMS
1.13 MILLION STEPS 👣 (approx 🤣)
What an awesome experience this has been, 2 years in the planning and then 2 years cancelled due to Covid, blisters, heat, coughs, colds, sore knees, feet and shoulders but we battled like true Peregrinos 👣👣
Mum you have been, not only a mountain goat 🦙, but a true inspiration 🥰 and yes we are planning another (small one).
BUEN CAMINO EVERYONE

Meet what are surely my youngest pupils ever—and absolute superstars at that! Olly & Flo took part in a full 3-hour Debbie's Kitchen sushi class with 'Auntie One Sock'. From cooking the rice to prepping the vegetables and rolling the sushi, they did everything themselves and what a fantastic job they did!
"Wowser, very impressed and they tasted wonderful.

Mum & Dad
Kent

Bespoke@home cookery classes



Bespoke Cookery Classes – In the Comfort of Your Own Home
Learn to cook. Love your food. Impress every time.

Discover the joy of cooking with private, tailor-made cookery lessons designed around you. Whether you're a complete beginner or looking to refine your skills, each session is carefully planned to match your tastes, abilities, and goals.

What's Included
✔ One-to-one or small group lessons
✔ Personalised menus and recipes
✔ Hands-on cooking in your own kitchen
✔ Tips, techniques, and kitchen confidence

✔ Classes for adults, couples, families, or friends

Perfect For

• Beginners who want confidence in the kitchen
• Busy professionals seeking quick, delicious meals
• Food lovers wanting to master specific cuisines
• Date nights, birthdays, and special occasions
• Gift experiences with a personal touch

Cuisine Options

Modern British • Italian • Mediterranean • Asian-inspired
Vegetarian & Vegan • Healthy Eating • Comfort Classics
—or tell us what you'd love to learn!

Why choose a bespoke@home cookery class?

✅ No travel, no stress
✅ Learn using your own equipment
✅ Fully customised to your needs
✅ Relaxed, friendly, and fun experience

Contact Debbie's kitchen to start your cookery journey today

Debbie's kitchen "Chef@home"

Why not take the stress out of your dinner parties and be a guest in your own home.
Let Debbies 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, compete 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



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





At the beginning of October, I was very lucky to have the opportunity to visit my daughter, Ellie in Bali, where she had been working since July. As my birthday treat, she had arranged for us to take a Balinese cooking class at the fabulous Paon cookery school (oh, how I wish I had those facilities in my home!) After visiting their 'home temple', we made the most delicious, traditional Balinese dishes, which we then sat down to enjoy alongside a family from Denmark, some travel writers, and a lovely backpacking German lady.

Thank you Ellie, for the most amazing 12 days—I now know why you love Bali so very much!

🍋 Balinese Chicken Curry

Ingredients

Curry paste

- 2 large shallots or 3 small
- 2 cloves garlic
- ginger 3 cm piece peeled
- 2 long red chillies deseeded (or leave seeds in if you want a spicy curry)
- ½ cup roasted cashew nuts plus extra to garnish
- fresh turmeric 5 cm piece peeled (or 1 tsp ground turmeric)
- 1 tablespoon tamarind purée if you can't find this, use 1 Tbsp lemon juice mixed with 1 tsp brown sugar
- 1 stalk lemongrass tough outer layer removed
- 1 tablespoon soy sauce gluten-free if required
- 1 tablespoon coconut sugar or brown sugar

Chicken curry

- oil for frying
- 1 onion thinly sliced
- 600 g skinless and boneless chicken thighs cut into 3cm dice
- 400 ml can coconut milk
- 1 tablespoon soy sauce gluten-free if required
- 2 kaffir lime leaves tough inner stalk removed, very finely sliced
- 1 lime juice

To serve

- 1 red chilli very finely sliced lengthwise
- 1 kaffir lime leaf very finely sliced lengthwise
- steamed rice
- 1 cup beansprouts
- 1 cucumber cut into 1cm dice
- 1 lime cut into wedges

Instructions

- Place all the curry paste ingredients in a food processor and blend into a smooth paste.

- Heat a drizzle of oil in a large frying pan on a medium heat. Add ¾ cup of the curry paste (freeze the remaining paste if you like, for another curry) and fry for about 4 minutes until very fragrant, stirring continuously to prevent sticking.
- Add another drizzle of oil, the onion and a pinch of salt and cook until onion is very soft (about 5 minutes). Add 1 Tbsp water if mixture begins to stick to pan.
- Add chicken and fry for 8-10 minutes or until lightly golden. Add coconut milk, soy sauce and kaffir lime leaves and simmer for about 8 minutes until chicken is cooked through and sauce has intensified in colour and thickened slightly. Season to taste with lime juice.
- Garnish with extra roasted cashews and thinly sliced red chilli and kaffir lime leaf. Serve with rice, with a handful of beansprouts, diced cucumber and a lime wedge on the side.

Note

- If you'd like to make your curry hotter you can add more curry paste, but make sure you fry it off in a separate small pan for a few minutes (until fragrant). Then add a small amount at a time to the curry until you reach your desired heat level. That way you won't get the rawness of any spices or shallots in your curry.

Notes

- This Balinese chicken curry is easy enough to make on a weeknight, but also special enough to serve when entertaining. If you're having trouble finding fresh turmeric, lemongrass, kaffir lime or tamarind, try an Asian supermarket. You can often buy lemongrass and kaffir lime in the frozen section too.If I were making this curry vegetarian/vegan, I'd use a tin of chickpeas instead of the chicken.

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

Debbie

xxx

Find Out More

Copyright © 2018 Debbie's Kitchen, All rights reserved.

Our mailing address is:
debbie.towlson@hotmail.com

Want to change how you receive these emails?
You can update your preferences or unsubscribe from this list.