

August....and 10 days in already!  
 Apologies for the late newsletter but last weekend was a crazy (but fun one), more of that next month!  
 I love the summer, and although the sun may not have been shining constantly it is so fabulous to see friends and family coming together and having the privilege of catering for all you lovely people. I couldn't, and don't do it without a little team of very valuable staff, so thank you to everyone who has worked so hard for 'Debbie's kitchen' this year.  
 Thank you to everyone who continues to support me and my little business.

Debbie.  
 xxx



It was a privilege to be asked to cater for this lovely ladies retirement party last month with an afternoon tea.  
 Lesley has worked at Fareham College in the Hospitality and Catering department, as a technician for the last 16 years.  
 From running the staff coffee shop, to keeping the training kitchens absolutely spotless and being 'mum' to all the students, she will very much be missed.  
 Thank you Lesley for everything, turn off that alarm, put those feet up and enjoy your retirement.

Lovely to get a review from one of the guests at my 'Chef@home' event for this lovely group of ladies who have all been school friends and are all now celebrating their 60th birthdays this year (shhh).

*"I was in Pams at the weekend would just like you to know how fabulous your food was from start to finish, we all enjoyed everything and how nice you were and very attentive towards us. We had a fabulous night, good luck for the future, I would highly recommend you."*

*"Love from all the scouse girls xx"*  
 Alverstoke  
 Be a guest at your own dinner party, contact Debbie's kitchen for your bespoke evening [#debbieskitchen](https://www.debbieskitchen.co.uk/sample-menu)  
<https://www.debbieskitchen.co.uk/sample-menu>

The sun shone for a luxury Seafood Hamper for a day out sailing the Solent-perfect summers food.  
*"Delicious as always and your leaflets deposited to a few charter boats along the way, thank you again".*  
 Esther Miller  
 Bursledon

**NEW DATES ADDED**

**🍣 SUSHI CLASS 🍣**

**3 SPACES AVAILABLE**  
**WEDNESDAY 23RD OCTOBER 6.00-9.00pm at Boundary Oak School, Fareham.**

**"This course will teach you the secrets of producing satisfyingly simple and delicious sushi at home. We will cover several different rolling techniques, and of course how to perfect sushi rice".**

**All ingredients, recipes and equipment will be supplied.**

**Tea and coffee will be available on arrival.**  
**Classes held at Boundary Oak School, Fareham.**  
**£60 per person. Suitable for aged 12 upwards.**

[Email to reserve your place today](#)



**Masterclasses@Boundary Oak School**



**Christmas Classes**

**Thank you to everyone who has booked onto the Christmas classes, I have had an overwhelming response so more dates have been added.**

**Christmas Made Easy**

This 3 hour class, which includes coffee on arrival will cover a range of Christmas foods that can be frozen or kept in readiness to use for your festive feast.

£60

Sunday 17th November 2024 10-1pm - 3 SPACES AVAILABLE  
 Tuesday 19th November 2024 6-9 pm - 10 SPACES AVAILABLE  
 Wednesday 20th November 2024 6-9 pm - FULLY BOOKED

**Easy Canapés for Christmas**

Wow your guests with the perfect canapés to serve alongside some fizz.

£60

Tuesday 3rd December 2024 6-9 pm - 8 SPACES AVAILABLE  
 Wednesday 4th December 2024 6-9 pm - FULLY BOOKED

**Christmas Decorated Biscuits**

The perfect class to get you in the mood, suitable for ages 8 plus, with drinks and cake included.

£60

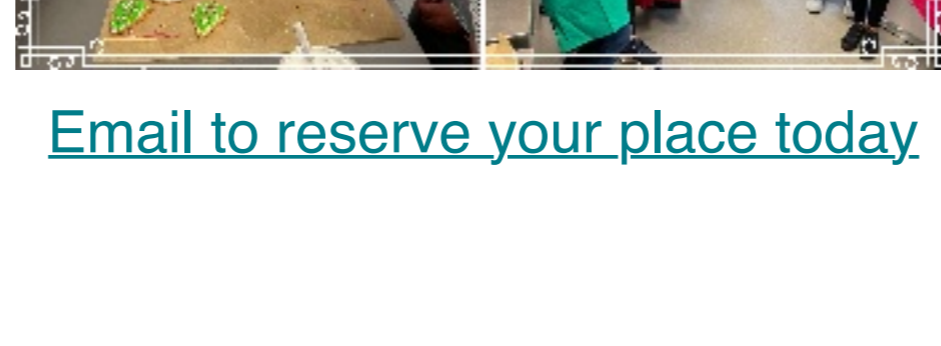
Sunday 24th November 2024 10-1pm - 7 SPACES AVAILABLE  
 Wednesday 27th November 2024 6-9 pm - 3 SPACES AVAILABLE

**Christmas Goodies**

Covering a range of edible Christmas goodies that make excellent festive gifts, whilst developing new cooker and creative skills. You will be given step-by-step instructions, demonstrations, recipes and baking methods in order to re-create Christmas treats at home.

£95

Sunday 8th December 2024 10-2pm - 8 SPACES AVAILABLE



[Email to reserve your place today](#)

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

**Fed up of poor service, disappointing food and expensive taxis?**

**👉 WHY NOT HAVE A CHEF@HOME 👉**

Let Debbie's kitchen provide a delicious 5 course meal in the comfort of your own home, so you can relax, enjoy and not have to worry about the washing up!

Contact Debbie's kitchen for your 'Chef@home' experience.

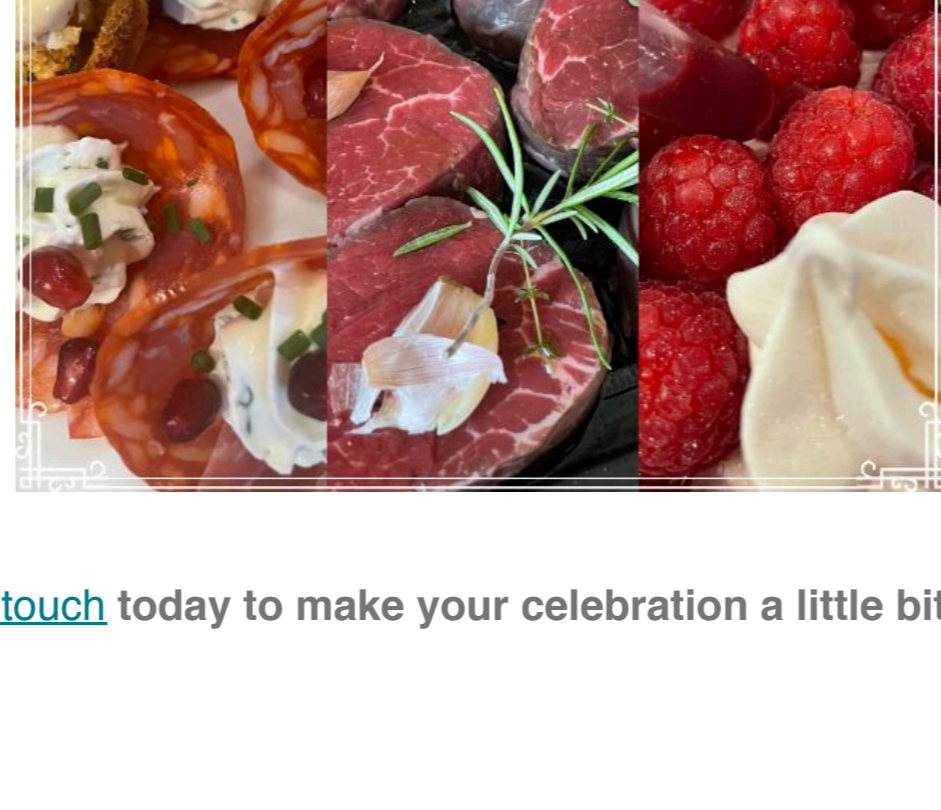
📌 Christmas dates booking up fast!

**"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



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

**Recipe of the month Veggie Rainbow Picnic Pie**



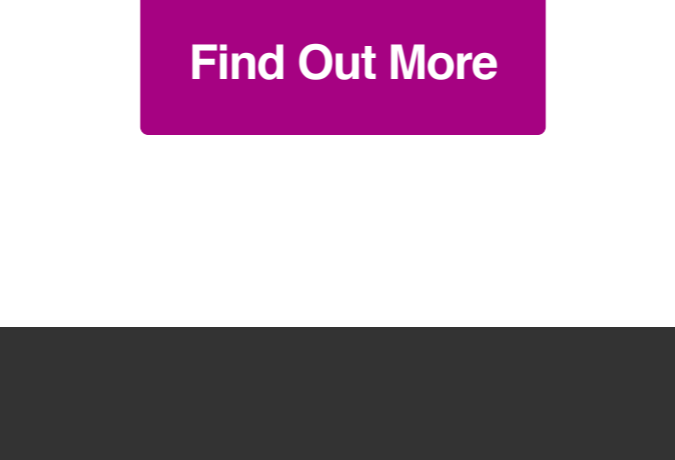
I love a challenge and when the 'Hayling Beach Babes WI' asked me for a 'picnic inspired' demonstration, this is what I did!  
 A 'Veggie Rainbow Picnic Pie', perfect for a day out in the sunshine, down by the beach. Packed with veggies, feta and egg, this vegetarian pastry is part tortilla, part pie. Bursting with summer colours, it'll provide the wow factor at any picnic

Prep time 40mins  
 Cook time 1 hour 40 mins

Serves 12-14

**Ingredients**

- 450g [butternut squash](#), peeled, sliced and cut into small chunks
- 2 tbsp [olive or rapeseed oil](#)
- 1 [large onion](#), sliced
- 550g [small waxy potatoes](#), peeled and sliced
- 2 x 375g blocks all-butter puff pastry
- [flour](#), for dusting
- 1 x 320g ready-rolled sheet all-butter puff pastry
- 2 tbsp breadcrumbs
- 300g pack cooked [beetroot](#), sliced
- 400g jar roasted [red peppers](#), drained
- 200g block [feta cheese](#)
- 150g [frozen peas](#)
- small bunch [parsley](#) and mint, chopped
- 10 [eggs](#)
- 2 tbsp sesame seeds
- STEP 1
- Heat oven to 200C/180C fan/gas 6. Toss the squash in 1 tbsp oil and some seasoning and roast for 20 mins until soft. Meanwhile, fry the onion in the remaining oil for 10-15 mins over a low heat until golden and boil the potatoes for 8 mins until soft. Drain the potatoes and leave the veg to cool.
- STEP 2
- Reduce oven to 180C/160C fan/gas 4. Line a 20cm x 30cm [baking tin](#) with a long double thickness strip of parchment (this will help you to lift out the pie once cooked). Squeeze the two blocks of pastry together, then roll out on a floured surface – the pastry should be about the thickness of a £1 coin. Use the pastry to line the tin, leaving any excess pastry hanging over the edges.
- STEP 3
- Sprinkle the breadcrumbs over the base of the pastry. Layer in the beetroot slices, peppers, squash, onions, feta, potatoes, peas and herbs (in that order for a nice rainbow effect), seasoning well between each layer. Beat the eggs and pour slowly over the filling until most of it has sunk through the layers, saving a little to glaze the top. Brush some egg over the overhanging pastry then lay the rolled pastry sheet on top. Press the pastry sheets together, then use some kitchen scissors to trim the excess pastry, leaving about 2cm. Roll the edges in to seal, then press them firmly with a fork. Brush with egg, sprinkle with seeds, then use the fork prongs to mark out 12 portions. Bake for 1 hr 20 mins until the pastry is golden and crisp. Leave to cool completely before slicing, or chill for up to two days before serving.



[Find Out More](#)

