



Wednesday, May 28, 2014

Thomasina Miers Chilli Notes...





Thomasina Miers won BBC's MasterChef in 2005 and since then, she has been catapulted to stardom, with a long list of TV series and books to her name. She also runs a chain of highly successful Mexican restaurants in London. Beyond all that, Thomasina is a wonderful food writer and her books are a testament to this. Her latest offering Chilli Notes is a celebration of her love of spice and heat. Thomasina proves the many diverse ways that chilli can be used in recipes. From chickpea and mango salad with Indian spices, Turkish eggs and even a decadent dark chocolate, chili caramel and macadamia nut tart, this book is a clever interpretation of one of the world's most popular ingredients.





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Sunday, May 25, 2014

Cooking with the SORTED Food Crew...



After months and months of admiring each other afar, and a near miss when they visited Ireland, a few weeks ago I went to London to finally meet the [SORTED Food](#) guys, Barry, Mike, Jamie and Ben! If you haven't heard of them, where have you been? They have been taking the youtube food world by storm over the last few years and are one of the [biggest food channels](#) in Europe. They have [books](#), [apps](#), [a kitchen range](#) and ridiculous amounts of [videos](#) coming out of their ears!





I toddled over to the very glamorous SORTED Food HQ somewhere in London (I never know where I am over there!) and the guys were so welcoming. We got straight into kitchen and got cooking- lots of laughs, some name mixing up, trout on the floor and a raspberry nipple (you'll just have to watch the vid!)- All in all a pretty eventful afternoon which was followed by a secret meet up with some very cool bloggers and youtubers including Izy from Top With Cinnamon and Edd from The Boy Who Bakes. It was all to celebrate the new SORTED Food app which is coming very soon!

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Friday, May 23, 2014

Mark Grehan's Flower Arranging Tips...





Ever wondered how to properly arrange flowers for your dinner table? Mark Grehan, owner of [The Garden](#) in Powerscourt Townhouse, has kindly shared his top tips when it comes to using flowers as a centre piece or as a simple addition to your dinner party decor. Mark creates truly unique and beautiful arrangements for events and weddings and collaborated with our [FEAST](#) team for the very first edition back in Spring last year. I am huge fan of his work which is always beautifully displayed in his Dublin shop. Time to hand you over to the very capable hands of Mr. Grehan to learn more about the perfect dinner party arrangement... Over to you Mark!





1. Less Is More...

When having a dinner party, light lunch or a supper, table decoration is a must and no table setting is complete without the addition of flowers. Let the food speak for itself and so the saying 'less is more' really applies here.

A good idea is to let the flowers compliment the food rather than having them take over. I recommend using smaller vessels on the table and creating the wow factor with flowers in other places in the home, like the hallway, where you welcome your guests.

2. Keep It Seasonal...

My main idea or thought process on using flowers at a dinner party or event is to keep it seasonal. Flowers and food are similar in that way. Sticking to what is in season will ensure the best, freshest, brightest blooms.

Whether it's holly sprigs at christmas, lilacs and tulips during late spring, or lavender in the summer. Following this simple rule will truly set your arrangements apart.



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Thursday, May 22, 2014

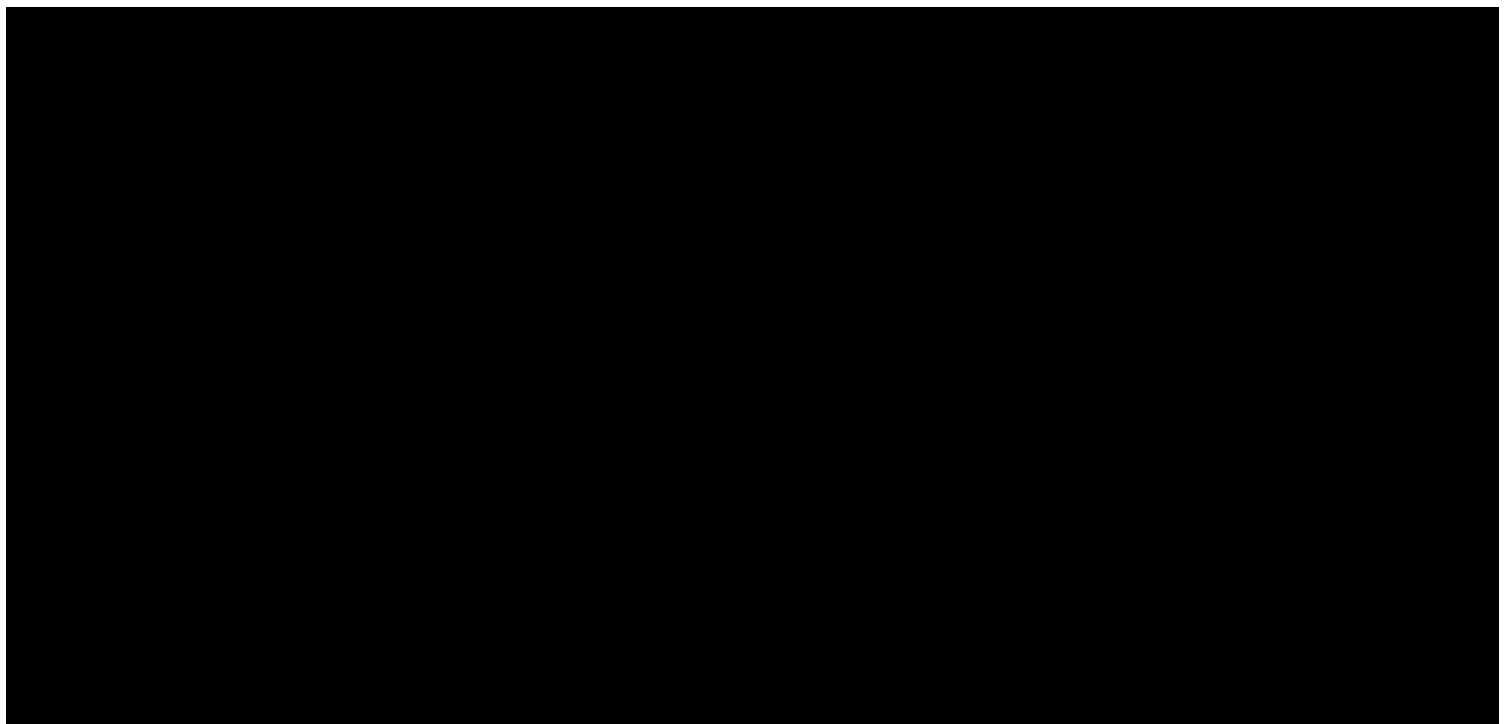
The Grand Budapest Hotel...



The minute I left the cinema after watching director Wes Anderson's latest film, [The Grand Budapest Hotel](#), the first thing I did was google the recipe for Mendl's Courtesan Au Chocolat. The beautiful choux pastry dessert based on the classic French pastry, Religieuse, features regularly throughout the film and had me licking my lips more than once. Three layers of choux pastry filled with chocolate creme patissiere, sandwiched together with neon coloured icing and decorated with a single cocoa bean make for an instantly intriguing and eye-catching dessert.



In the film, the sweet creation is the signature pastry at the fictional bakery Mendl's, and plays a small role in the antics of a story based around a devoted hotel concierge, his lobby boy and a highly valuable painting. As part of the promotion around the film, a rather sweet instructional video was made to feed the curiosity of hungry cinema goers! I thought I would share it here and if you're hooked after watching the video you can check out the recipe [over here](#).



Images: Fox International

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Thursday, May 22, 2014

Bloom is here! Tickets up for grabs...



It's that time of year again...Bloom in the Park is here! Bloom 2014 is taking place in the Phoenix Park Dublin over the June bank holiday weekend, from Thursday 29th May until Monday 2nd June 2014. Each year the event continues to attract thousands upon thousands of people for a weekend filled with fun. Bloom 2013 attracted over 110,000 and this year promises to be be even bigger and better! With something for everyone and fun for all the family, visitors to Bloom will enjoy cookery and craft demonstrations, free gardening advice from the experts, Irish food produce, live entertainment and gardening workshops. Don't forget kids go for free!



I will be doing cookery demonstrations in The Quality Kitchen on Friday and Saturday. Drop by at 2.15 pm on Friday or 2.45pm on Saturday and say hello. I will be cooking up some fun and friendly recipes including my mexican fish tacos, and my crowd pleasing chocolate mud pie cake. There will also be copies of my books available to buy if you want one signed. Also my new range of Skoff Pies will have a stand in the Love Irish tent. We will be holding tastings and would love to hear what you think of each pie option so make sure you drop by! Keep an eye out for my dad who we are trying to convince to be the official Pie Man for the weekend- he'll be the one dressed all dapper!

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Wednesday, May 21, 2014

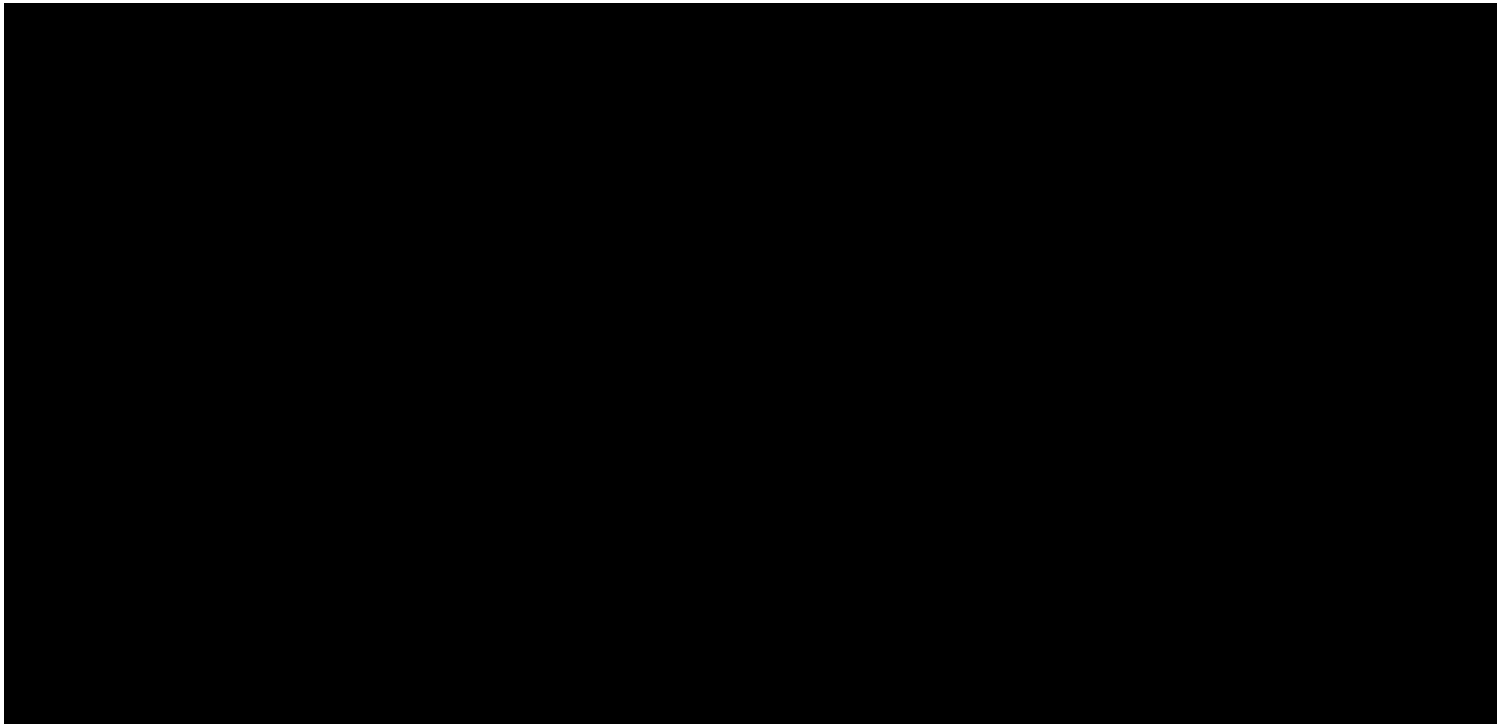
The Perennial Plate...



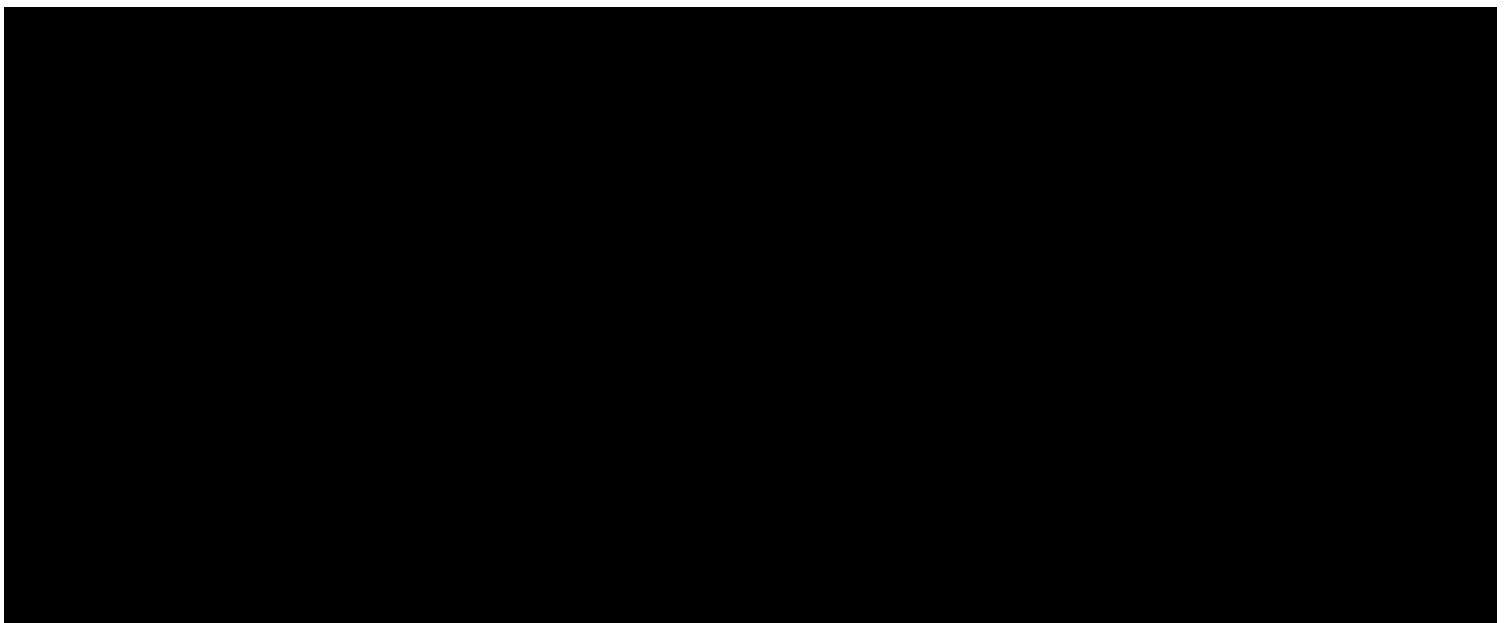




After a full on weekend in Cork at the [Kerrygold Ballymaloe LitFest](#) I am back home sat at my desk editing the photos from three days filled with incredible food, educational talks and inspirational people. This year had a lot to live up to after last years fantastic inaugural event, but of course it delivered with a bursting-at-the-seams list of food heroes, fascinating characters and once again flawless, home-grown food. I was there to speak about food photography, food blogging and to give a food photography workshop but was lucky enough to attend a foraging workshop with [Rene Redzepi](#) & [Alys Fowler](#) and a long table dinner with food from [Ottolenghi](#). It was at the [Ottolenghi](#) dinner that I ended up sitting next to Mirra and Daniel from [The Perennial Plate](#).



I was quite excited to speak with this husband and wife film making duo after listening to their regular features on [The Splendid Table](#). The pair have been travelling the world for the past four years, creating a weekly online documentary series dedicated to socially responsible and adventurous eating. The incredibly vibrant short films which tell food stories, have brought them critical acclaim and fans including top names in food, [Michael Pollan](#), [Thomas Keller](#) and [Darina Allen](#). I had seen many of their videos but it was such a treat on Sunday evening to have Mirra and Daniel talk us through some of their favourite episodes.



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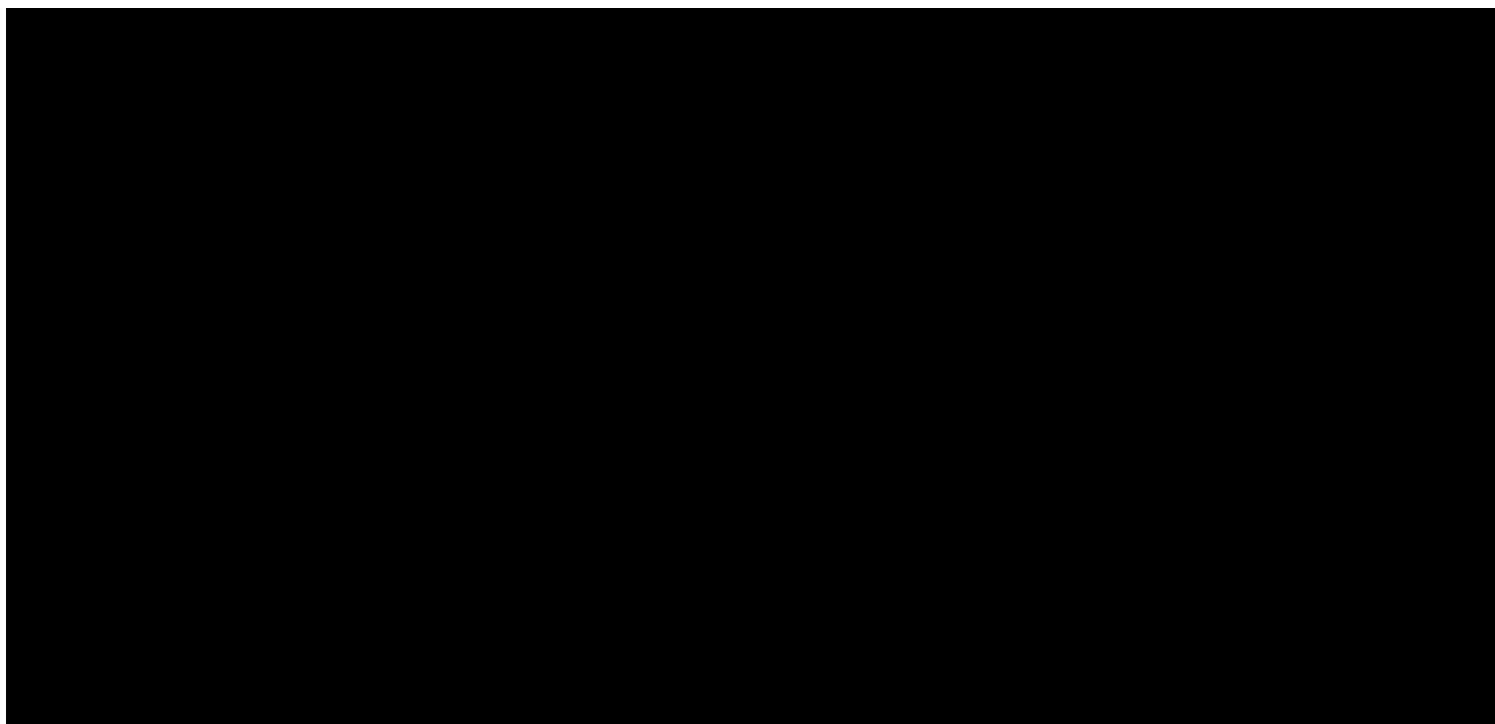
Tuesday, May 20, 2014

New Recipe Video: Pad Thai...





I am now officially hooked on youtube, it feels like where food blogging was a few years, right at the cusp of something special. There is a whole network of youtube food stars to get addicted to and I'm spending a lot of time watching some great new and inspirational characters. I've also been doing my best to keep up with the Jones's, so this week I've got a brand new video recipe up. It's one that I make time and time again and is my version of the original and worldwide famous [Pad Thai](#). The original uses tamarind paste, but this recipe is stripped back slightly to ingredients which can easily be bought here but of course doesn't compromise on the taste. I do hope you enjoy it and of course make sure to head over and [subscribe to the channel](#).



[Continue to the recipe for Quick & Simple Pad Thai...](#)

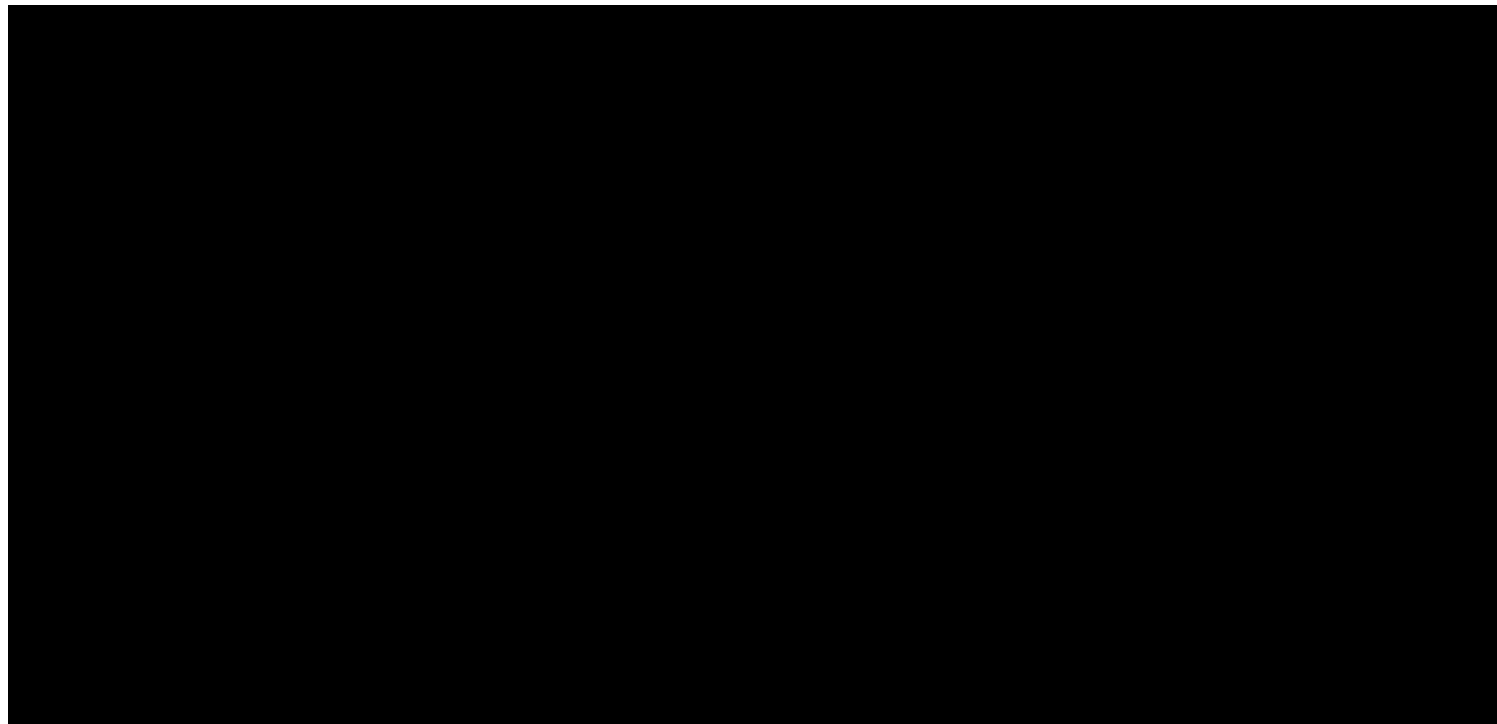
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Thursday, May 15, 2014

Welcome to my youtube channel...

I've been spending lots of time recording new recipes for my [youtube channel](#) so we thought it would be nice to put together a video explaining just what the channel is all about! You can check it out below, it features my home town of Howth, Ray Collier our local butcher, Martin McLoughlin from Nicky's Plaice and of course Sofie and Max! Make sure you subscribe for lots of tasty recipes.



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