

Taste in brief

Estate's wine talk

WEST DORSET: The last in a winter series of talks at Bridport Museum will end with a discussion about wine.

On February 21 at 2.30pm at the museum, the subject will be wine making on Furleigh Estate.

Learn more about the winemakers journey and how they started as Rebecca Hansford shares the Estate's story.

A taste of the South

COUNTY: Taste of the South – a brand new local food, drink and produce festival – is coming to Dorset this May and has been created in association with the week-long Poole Maritime Festival.

This year Poole will be hosting an array of events, including the annual Poole Harbour Boat Show to celebrate the European Maritime Day Conference coming to the UK for the first time.

Taste of the South is set to become a yearly fixture in the Dorset event diary. The festival will run from May 19 to 21 and will be open from Friday 12pm to 6pm, on the Saturday 10am to 6pm and Sunday from 10am to 5pm.

Organisers are offering a range of options for exhibitors over the three days as well as a chance to get involved with chef demonstrations and tastings. For more information, contact info@tastesouth.co.uk or visit tastesouth.events

Michelin star lesson

COUNTY: A Michelin Star chef has joined a Dorset cookery school to share his recipe for success in the kitchen with others.

Award-winning WhitePepper Chef Academy & Cookery School in Poole has announced the appointment of its new chef director, Michelin Star chef Mark Treasure.

Mark was drawn to Dorset over 15 years ago, during the rise of the 'Gastropub' and joined the Museum Inn in Farnham, one of the first Gastropubs of its time. Since this time, Mark has won many awards and featured throughout the national press.

Spread the cheesy love this Valentine's Day

THERE'S nothing wrong with being a little cheesy on Valentine's Day.

Try this tasty recipe for Quesadillas filled with Primula Cheese, bacon and apple to have your Valentine's heart melting on February 14.

RECIPE: HEART SHAPED QUESADILLAS

These heart shaped Quesadillas are delicious and quick to make so you can spend even more time with the one you love!

■ **Ingredients:** 4 corn tortillas, 4 Tbsp. Primula Cheese, 6 rashers of bacon, ½ an apple finely sliced, Olive oil for brushing

■ **Method:** Cut each of the tortillas into a large heart shape. Brush one side of each heart with olive oil, and then fry over a high heat until 'bubbling' and browned. Remove and repeat with each tortilla.

Fry or bake the bacon until crispy.

Spread 2 tablespoons of Primula Cheese over 2 tortillas. Top each with 3 rashers of bacon and some apple slices.

Place remaining tortillas on top and serve!



CHEESY LOVE: Try this recipe for Quesadillas for some tasty Valentine's treats to cook for loved ones

Spice just right for king of the curries



A CURRY chef from Weymouth has been hailed as the 'King of Spice' after being named the region's top chef.

Sujon Mia from Shalim's Balti House in Weymouth (formerly known as Balti House) was crowned the regional winner of Master Chef Promotions – a project celebrating the very best in the hospitality and catering sector. The awards are aimed at inspiring the next generation of food heroes.

The results were announced at a gala dinner attended by 1,000 guests in West Bromwich on February 5, with a total of 26 chefs going head-to-head for one of the industry's top honours.

Mr Mia said: "It was an honour to share a kitchen with so many talented chefs and to be named the overall winner from our region is one of the highlights of my entire career."

"I'm absolutely thrilled."

The challenge saw chefs showcase their skills in Bournville College, Birmingham



MASTER CHEF: Owner of the Balti House Shalim Abdul (left) with Sujon Mia (right) the new King of Spice

by creating a signature dish in just 45 minutes.

A panel of expert judges, including celebrity chef Pat Chapman, rated the finalists based on factors such as taste, presentation and hygiene.

The awards raise the profile

of the food and drink industry and inspire a new generation of young chefs to work in kitchens.

TV chef Rois Ali, who founded the awards, said: "We are looking at working with colleges to future-proof our industry – encouraging the next generation

to come through and open their own restaurants to ensure the sector not only survives but thrives."

The awards, hosted by comedian and YouTuber Ali Official, were broadcast around the world.