

Personal Chef  
*Tyrone Power*  
Catering to villas, yachts, chalets & private homes. 

Travelling Chef November Newsletter 08



Hello all and thanks for reading.

October was a great month, Tyrone Power Catering and Events was launched here in Bristol. I now have the use of The Clifton Club and The Old Cricket Pavilion at Clifton College for anyone wishing to book a party or an event. Please contact me if you wish to view either venue on 07920 066 075 or [tyrone@tyronepower-personalchef.com](mailto:tyrone@tyronepower-personalchef.com).

My Christmas menus are also now available. Dates for December are already filling up so please book soon to avoid disappointment.

I've attached a few extra photos this month of my cookery weekend in Mallorca at our villa in Sineu, a great weekend and great food was enjoyed by all. As well as the cookery there were trips to the food markets in Palma, local vineyards and olive groves. We have already provisionally booked dates for next year in May and September.

Anyone wishing to book up can email Jane Stanbury directly at Balearic Discovery on [jane@balearicdiscovery.com](mailto:jane@balearicdiscovery.com) or call 0034 971 875 395.

This month I have at the Clifton Club a night of New Zealand wines and Asian fusion cooking. I am working in conjunction with Mike Denman from Badminton wines. There are some super wines on the list as well as plenty of tasty treats from South East Asia. Tickets are still available. Please contact me for more information.

My corporate sushi making days are now also up and running. For team building or client relationship building these are a great way to get everyone working together and having fun. I have several booked up for November. Any client wishing to come along to see what it is all about is more than welcome. Perhaps it could be a good way to treat the team for Christmas instead of another boring turkey lunch???

This months recipe is a wonderful winter warming soup using the best of local West Country produce. My roasted pumpkin soup with Cornish scallops goes fantastically with a glass of Viogner or Marsanne

Thanks for reading

Ty



**Roasted pumpkin soup with pan seared Cornish scallops**

**A great winter warmer using fresh local produce, make sure you have plenty of crusty bread to hand!**

**Serves 6**

**Ingredients**

*1 Medium pumpkin peeled and diced  
½ Medium onion peeled and diced  
1 Carrot peeled and diced  
2 Sticks of celery washed and diced  
½ Leek washed and white part diced  
1 Litre of chicken stock  
1 Bay leaf  
1 head of garlic  
1 Bunch of thyme  
1 Tsp ground nutmeg  
1 Tsp ground ginger  
1 Tsp ground clove  
1 tsp ground cinnamon  
Olive oil  
Sea Salt  
Black pepper  
300ml of cream  
12 fresh scallops  
1 knob of butter  
1 Small container of crème fraiche*

**Method**

- 1) Preheat your oven to 190 degrees Celsius*
  - 2) Toss your diced pumpkin in olive oil, sea salt and black pepper thyme and a few cloves of garlic. Place the pieces on a roasting tray and put the whole lot into the oven to brown off. This will take around 40 minutes, during that time make sure to turn the pumpkin a few times.*
  - 3) On the stove place a heavy based saucepan with a good lug of olive oil in the bottom and some butter. Sweat off your carrot, celery, leek and onion with your a few cloves of garlic and a bay leaf.*
  - 4) Once the pumpkin is browned off remove the thyme and garlic add the pumpkin to the pan along with the spices.*
  - 5) Next add your chicken stock*
  - 6) Season and place a lid on it bring to the boil and turn back to a simmer for about 1 hour*
  - 7) After an hour remove from the heat, add the cream.*
  - 8) Now blend all the ingredients with a hand blender or a bar blender*
  - 9) To finish, heat up a non stick frying pan on the stove. Add some olive oil and butter make sure the pan is hot and the butter is bubbling; place the scallops in the pan and season. They will only take a minute or so on each side to cook.*
- Bowl up the soup and garnish with the scallops and a dollop of crème fraiche*



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