

AMIRAGE CUISINE - WIN A LUXURY CARIBBEAN MEAL PREPARED IN YOUR HOME!

This month our reviewers stayed at home and the chef came to them!

"We chose a convenient date, and the owner of Amirage Caribbean Cuisine, Althea Taylor-Salmon, came to our home a few weeks prior to the date with a selection of menus to discuss the dinner. Althea took note of allergies and food preferences, and guided us through the large choice available. Even our small galley style kitchen was sufficient for preparing the meal. Preparing a Caribbean feast takes several hours, so Althea and her assistant came approximately four hours before serving in order to prepare the meal. Any extra equipment that your kitchen may lack is provided by Amirage.

The menu we chose, and arrangements were confirmed by letter. While cooking they were happy to answer any questions about the meal preparation and gave thorough guidance on serving suggestions.

The Amirage Experience at your home would be ideal if you wanted to entertain guests, without the hassle of food preparation. Or if you wanted a special meal with your partner. After the meal is prepared, the kitchen is cleaned up, and then Althea leaves you to serve it as you wish.

It was a pleasure to have Amirage in our home. There was plenty of food, which was all delicious. For starters we had ginger and coconut soup, including my youngest teenager, who doesn't usually like spicy food; the ginger was present but not overpowering, and the over all taste was rich, creamy and smooth. The Caribbean Carrot Juice had a pale pinkish almost milk-like appearance, it was light and refreshing. The main dish was roasted plaice with Ackee fried rice. The fish was very fresh, and obviously top quality, and was cooked to perfection. Althea gave excellent instructions

for final cooking & serving touches. Her preparation and guidance paid off though, as it was very tasty, and full flavoured. Ackee has a slight lemony taste, and soft scrambled egg like appearance, and was lightly sauteed with the basmati rice.

Our side dish of baked red cabbage was prepared with sliced apples, onions, and apple juice and tasted sweet and warm. It was the first dish they put on when they arrived, and it had slow cooked in the oven for several hours, so the flavours were well marinated. The white yam was delicately flavoured with rosemary and simple after the blending of all the other flavours.

The passion fruit mould dessert was light and slightly tangy, creamy and not overly sweet, the flavours were well balanced and very refreshing. My avocado salad also had the addition of sliced strawberries, bananas and finely grated ginger, the light sweetness of the strawberries complemented the creaminess of the avocado and banana very well. Both desserts were accompanied by an excellent coulis: passion fruit for the moulds, and orange and ginger sauce for my salad.

Careful attention to detail made the evening very special, beautiful menu cards were provided for each guest, along with a variety of traditional Jamaican sweets to finish with. I think my personal favourites were the Ginger and Coconut soup and the Roasted Plaice.

We were very impressed by Amirage. We found it to be a highly professional home catering service that achieves delicious results that will undoubtedly impress you and your guests. There is certainly plenty to choose from in the Amirage menu, so whether you feel adventurous or cautious, your tastes can be catered for."

Stunning fresh Caribbean food, cooked in your home
See www.amiragecuisine.co.uk for menu options



Our choice of menu

Starter

Ginger and Coconut Soup

Main Course

Roasted Plaice with
Ackee Fried Rice

Side Dishes

Baked Red Cabbage
White Yam

Desserts

Passion Fruit Mould
Avocado Salad

(Starter displayed opposite)

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*Please send in your name, telephone number & address to
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SG1 9AW. Alternatively you can email your details to
meal@hertfordhighlights.co.uk*

Competition closes 25 July.

Meal is for 2 people, and not exchangeable for cash. Winner must live locally