



Paul E Lee

Executive head chef of the Dine Group

It is very difficult to compare event chefs to your traditional restaurant chef and very few successfully make the transition.

What must it be like to work with the Dine Events team to oversee the creation of a bespoke menu for royalty one day, be at our Dine Hospitality unit to put together a finger buffet for a business meeting the next and then run a busy Friday night restaurant service at Dine's Garden Room restaurant at The Mansion in Leeds?

This is exactly what the executive head chef of the Dine Group, Paul E Lee has to deal with day in day out.

'We've come along way since that first event in a field near Harrogate. Our group now comprises four kitchens and provides venue management services at beautiful locations such as Dine at Allerton Castle, high quality hospitality for thousands of meetings and complete event management for marquee events across the country, not to mention our latest award-winning venue and restaurant, The Mansion.

'We get involved from the very beginning and ensure everything is in place. Obviously my primary focus is to work with our event managers to get to the very heart of what the hosts will most enjoy and then deliver that in a way which will provide a memorable meal for all concerned.

Very often, our Dine Events clients opt for a detailed tasting and this is always a great opportunity to further develop the details

CHEF'S TOP TIP

It is a fallacy that you need smoking hot oil to make good Yorkshire puddings. Make your batter, place in cold vegetable oil and bake at 180 degrees.

and helps to make every event special.'

Paul originally worked with Dine Events but as the business has grown, he's become involved across the group and oversees the entire operation from a food perspective.

'There are the venues to think about - like The Mansion, Allerton Castle & Nostell Priory. Then there's the buffet delivery side of Dine Hospitality and the most complex part, Dine Events which looks after the all singing, all dancing parties we organise.'

Matt Jones, Dine's commercial director said: 'If they were giving our Michelin stars to event chefs, Paul would have to get at least one. The things I've seen him turn out from a marquee kitchen are simply extraordinary.'

See www.dine-services.com for videos of some amazing events and our on-line menu book.

**Line Caught Lightly Curried Cod
Artichoke Textures
Pickering Watercress
Wharfe Valley Rapeseed Dressing**

Serves 4

INGREDIENTS

4 x 195 g Centre Cut line caught cod fillet
15g Madras curry powder
10g smoked Maldon flakes
5g caster sugar
150g peeled Jerusalem artichokes
50g double cream
10g butter
100ml dry white wine
150 ml Wharfe Valley rapeseed oil
1X unwaxed organic lemon cut into 4 pieces
100g Pickering Watercress
50g mixed micro herbs (amaranth, celery, rocket & pea shoots)
1lit sunflower oil (for frying)

METHOD

- 1 Lightly coat the cod in the curry powder, shake off any excess, sprinkle with the caster sugar
- 2 Place 100g of the artichokes into the double cream and white wine and bring to the boil, simmer till the artichokes are soft, remove from the heat. Place all the contents of the pan into a food processor, blend on high speed adding the chopped butter gradually. Once all the butter is incorporated pass the mixture through a fine mesh sieve, set aside and keep warm.
- 3 Cut the remaining artichokes into matchsticks and deep fry in sunflower oil till crisp and golden brown, Set aside and keep warm.
- 4 Heat up the rapeseed oil to 60 degrees add in the lemon and allow to stand for 30mins. Pass the oil through filter paper and keep slightly warm.
- 5 Heat up a little rapeseed oil in a frying pan and quickly fry the cod lightly browning on both sides, remove from the oil place on dish paper and let it rest for a couple of minutes. Sprinkle on the smoked Maldon flakes.
- 6 To construct the dish, place a little of the puree in the centre of your chosen serving plate, lay directly on top the Pickering Watercress. Place the cod directly on top of the watercress, topping it off with the artichoke matchsticks, Drizzle the lemon rapeseed oil round the edge, and finish off the dish with the micro herbs.

For the full recipe and method and other great recipe's please visit yorkshire.greatbritishlife.co.uk