

## Local Chilli Expert features in Gordon Ramsay's new TV Cookery Programme

Local chilli specialist Joanna Plumb hit national television screens once again this week when Edible Ornamentals was featured on Gordon Ramsay's new 'Ultimate Cookery Course' programme on Channel 4.

Gordon Ramsay is a great fan of chillies and the programme televised on Wednesday evening looked at ways chilli can add a real zest to a range of dishes. The programme also looked at growing and storing chillies to get the maximum flavour, so the film crew visited Cherwood



Nurseries in Chawston during the summer to get advice from Joanna Plumb who is now recognised as one of the UK's foremost experts on chillies.

"The film crew wanted classic shots of red chillies," said Joanna, "but they visited after a very cold Spring which had delayed the ripening of this year's crop, so they were still green. Fortunately one of our regular customers had overwintered their



chilli plant, which we borrowed and it had some really nice ripe chillies. That plant was the star of the day, much to the relief of the film crew."

The programme also introduced Chipotles, which are currently taking America by storm.

Chipotles are Jalapeno chillies which have been slowly dry smoked over wood chips.

Joanna added, "We have started smoking our own Chipotles here on site using really fresh chillies and authentic Mesquite chippings. This not only ensures they

retain the heat of the chilli but can be used in a range of recipes to give a distinctive smoky flavour."

Joanna supplies fresh chillies to Fortnum and Masons, Harrods and leading London restaurants, and has previously appeared on numerous radio and television programmes, including 'Hairy Bikers', 'Ready Steady Cook', the BBC Good Food Show, BBC 2 series 'Economy Gastronomy', The One Show' and Countrywise.

For those who missed Gordon Ramsay's Ultimate Cookery Course, the shows can still be seen on Channel 4's 'On Demand' service at <u>www.ow.ly/dCmjo</u>

ends

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