



FEATURED RECIPE

When Tom Kitchin was fishing for mackerel on Scotland's west coast as a lad, a young girl in Sweden called Michaela was out gathering baskets of blueberries. When she went in search of autumn mushrooms, he was casting for brown trout on Loch Leven. Now they are partners in The Kitchin, at Commercial Quay in the centre of Leith's docklands. Warm acclaim for the originality and quality of the restaurant's offering has been received since its opening early in June.

Tom and Michaela s have adopted a policy of buying from local suppliers including a pork supplier sourced at Edinburgh's farmers' market. Masterchef Andrew Fairlie of Gleneagles also gave them a few pointers, including the redoubtable Ocean Traders of Perth, which now supplies most of Kitchin's fish and seafood.

The Kitchin restaurant marks a return home for Edinburgh-born Kitchin, who has spent more than a decade working alongside some of the world's most famous chefs. He spent nearly five years working for the legendary Pierre Koffmann in the three-Michelin-starred La Tante Claire in London. He also worked at the three star Restaurant Guy Savoy in Paris, and spent two years at Alain Ducasse's renowned three star Louis XV restaurant in Monte Carlo.

If you are lucky enough to be growing courgettes, squashes or pumpkins or know someone who is, do try Tom's delicious recipe

Stuffed Courgette flowers

- Make a fine diced ratatouille of vegetables
- Mix with an egg yolk, parmesan cheese and herbs
- Take out bud of flower in the courgette flower
- Stuff with ratatouille
- Close
- Lightly poach with chicken stock, olive oil and salt - basting all the time
- Once cooked, served with roasted tail of langoustine



For your fine ratatouille of vegetables, dice onions, courgettes, aubergines and tomatoes (removing the pips) into equal sized cubes and a crushed garlic clove. Fry each vegetable gently in olive oil until cooked, adding the garlic into the onion. Each vegetable will take a different amount of time to cook. Combine, add a selection of fresh herbs and cook together for a few minutes. Season and use as above.

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