

Two Michelin-starred Marcus Wareing says....

Head Chef at The Narrowboat at
Weedon's Dish "was a very well
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Kirsty Collins of The Narrowboat at Weedon, Northamptonshire, put her skills to the test in the new series of BBC Two's Masterchef: The Professionals.

Kirsty, who works as Head Chef at The Narrowboat at Weedon Northamptonshire, said her experience was something she will never forget!

The 29-year-old former Daventry girl said: "Masterchef is probably the best and most highly-rated cooking competition in the country. I was told I should apply by so many people, so eventually I did. I did not even think I would get through the first stage, so to get through to the quarter finals is a massive achievement, and I am told I should be very proud. I am, although my nerves and my shyness almost tripped me up! But when Marcus Wareing said "He hadn't eaten an Asian dish as good as this", "and It was a very well balanced dish that he would be happy to pay for in a Restaurant", I was over the moon. My family and the owners of my Restaurant say "they can not put into words how proud they are"

Kirsty writes and develops all her own dishes at The Narrowboat at Weedon and her signature dish "As seen on TV will be available all weekend as a special at the restaurant.

All of this follows achieving "Two AA Rosettes" and coming in the top five "Best Sunday Roast in The Country" judged by The Daily Mirror and The Daily Mirror, earlier this year!

<http://www.northamptonchron.co.uk/news/pub-s-pride-as-northamptonshire-head-chef-sets-sights-on-place-in-masterchef-semi-finals-1-7685264>

