

'People say they really do feel inspired when they leave'

Rosemary Leech has been described by many as Grantham's very own celebrity chef. The talented cook says she is like a female Jamie Oliver, using only the best quality ingredients to create easy recipes.

She has built up an army of followers through her hugely popular charity demonstrations through which she passes on her culinary secrets to groups of enthusiastic people who appreciate her sense of fun and simplistic approach to cooking.

And if that's not enough Rosemary, known as Ro to most of her friends, is a specialist in Aga cooking and she also runs Serious Cookware, selling a range of equipment from her home in Ingoldbys.

Rosemary said: "Everything I do is connected to cooking. People say they really do feel inspired when they leave my demonstrations.

"They are able to watch as I cook the food using Lincolnshire produce and then taste the dishes.

"It is all about encouraging people who are passionate about cookery as well as raising money for charity. I do a lot of work for the NSPCC, Cancer Research and Kesteven Children In Need."

Rosemary, who has two children, ran her own successful restaurant in Navenby before becoming a lecturer in catering at



Rosemary Leech at work in her new kitchen. OPPOSITE PAGE: Designer Mark Goodacre in Rosemary's kitchen; Rosemary's treasured four-oven Aga, and 'the dream team'.



Rosemary Grantham's answer to Jamie Oliver

Grantham College.

She said: "We then bought a house with an Aga in and I could not believe what a different cooking style it was. I thought there must be lots of people out there struggling with their Agas and I decided to launch demonstrations.

"Lots of people then asked where my cooking equipment came from, which was actually from my restaurant, so I ended up putting the onus on high quality prestigious equipment which I source from all over the world."

She now has people travelling from all over the country to her converted barn where she gives advice on suitable products. She is also a familiar face at charity fairs.

Rosemary says she has staged her cookery

demonstrations at a variety of places from ordinary houses right through to stately homes. A usual audience consists of about 25 people, but can be fewer.

She has just completed a two-day outdoor barbecue demonstration called Summer Living, which was staged at Bramcote Manor to raise funds for the NSPCC.

Further events are planned throughout the year including a demonstration entitled Christmas Food and Flowers in Lincoln.

Rosemary said: "Most of my demonstrations are for charities but I do some for private groups which really are pure decadence.

"When you watch someone cooking for two hours it's very escapist. We also have a lot of fun."

Sunblush tomato and ricotta tartlets

- 1 courgette - sliced into rounds 360g (13oz) ready-made puff pastry
- 240g (13oz) ricotta
- 8 tbsp sunblush tomatoes - drained
- Extra-virgin olive oil
- 8 sprigs fresh oregano
- 8 black olives

1. Preheat the oven to 230C/450F/gas mark 8.
2. Griddle courgette slices until brown on each side.
3. Roll the pastry to 3cm (1/8in) and cut out to approx 11cm rounds. Place on a baking tray and prick all over.
4. Divide the ricotta, courgette and tomatoes between the tarts, placing a spoonful of each on each tart.
5. Place a tablespoon of oil on top of each one, season, then bake for 10-15 minutes until pastry is golden and crisp.
6. Scatter on the oregano leaves, allowing them to wilt while the tartlets are hot, and serve.

A dream kitchen by a dream team

Former Mark Goodacre's decision to diversify into bespoke kitchens for the top end of the market has earned the ultimate accolade.

Cookery guru Rosemary Leech was so impressed with her brand new kitchen that she opened it to the public and staged one of her popular cookery demonstrations.

Now the two have teamed up to provide an all-round service and are known locally as the "dream team".

Rosemary, who lives at Ingoldbys Farmhouse, said: "With my years of experience in the cooking field and Mark's flair we decided to team up to design kitchens together.

"I am absolutely delighted with my kitchen and will use it as a working demonstration for people who want to see the standard of Mark's craftsmanship. It is made of beech and has stunning granite surfaces, a centre island with sycamore butcher's block, a ceramic sink and the

most important four-oven Aga." Mark, who lives in Osgodby, said: "It all really started as a hobby. I got married and we needed a kitchen so I made one. I then designed the occasional kitchen and it just went from there. Over the last few years I have taken it to another level.

"I now work full-time making bespoke kitchens for the middle to higher end of the market, costing anything up to £18,000, but I also supply quality ready-made kitchens for as little as £6,500 fitted." Mark's attention to detail is second to none and by using the finest quality materials he is able to create a stunning look. His reputation is spreading far and wide and he has even worked for a customer in the French Alps.

Rosemary, who also advises on how to best use the space in a kitchen with the minimal amount of equipment, said: "What I like is Mark's ability to create a design which uses every inch of space."

