

Celeb chef to whip up a Chelsea feast from Pat's edible garden

CELEBRITY chef Andrew Nutter will be cooking with ingredients plucked from Hatfield Heath designer Pat Fox's edible garden when they both make their debut at the Chelsea Flower Show next month.

The culinary whiz, who has appeared on TV in *Ready Steady Cook*, *Afternoon Live* and his own

Channel 5 series, *Utter Nutter*, will be testing Ms Fox's concept of growing, preparing and eating food outside.

He is a protégé of Savoy Hotel legend Anton Edelmann, who now runs Anton's restaurant at Great Hallingbury Manor Hotel.



When the world's media arrive on May 19 to preview the Royal Horticultural Society's Chelsea extravaganza, Andrew will take his pick of the goodies growing on a living wall or from raised beds containing salad and fruit crops such as strawberries, lemons, baby leaves and runner beans.

Less traditional crops include nasturtiums and lavender. A food first for the show will be a new red watercress with deep ruby and black leaves, which will be available at Waitrose.



GOING NUTS: Andrew Nutter and, inset, garden designer Pat Fox

Andrew will use the produce to prepare chicory, orange and watercress salad with a pea top and nasturtium flourish, which he said would be perfect with a barbecue rib eye steak, a seared fillet of fish or even scattered with English goat's cheese chunks.

He will also whip up a basil, tomato and strawberry salsa with corn salad.