

Food for Thought: Horse Meat - Delicacy or No No?

Thursday 14 March, 2013

Foodie start up PretAChef is offering London food lovers the opportunity to get together and decide for themselves on the horse meat scandal. Until the end of March, they can book professional chef Kirsty MacKinnon through PretAChef's website to prepare her specially designed horse meat menu in their very own kitchen.

Why is eating horse meat a taboo in the UK, and a delicacy in so many other European, Asian, and South American countries? Is it ok to eat horse meat? And if so: what does it taste like? That is what foodie startup PretAChef's team found themselves discussing in the wake of the recent horse meat scandal. In line with the PretAChef concept of providing the public with bespoke yet affordable private dining experiences, what better way for people to have this discussion than by bringing them together around a dinner table?

Chef Kirsty MacKinnon: "I love the PretAChef concept - it's a great way of bringing the restaurant experience into your home. When the team asked me to take charge of the horse meat menu, I was really excited about the opportunity of offering something different to the public."

The search for a supplier of the taboo meat was difficult, but MacKinnon managed to carefully put together a suitably equine menu, choosing ingredients that are in season, and complement the sweet-tasting horse meat. The result is a mouth-watering parade of smoked salmon roses with a mixed herb and horseradish (got it?) cream, served with a honey celeriac salad; followed by a palate cleanser. The pièce de résistance consists of pan-fried medallions of herb and garlic-crusted horse fillet, accompanied by saffron fondant potatoes, green bean bundles, and glazed baby carrots dressed with a port jus. And for pudding? A sweet-tangy trio of rhubarb tart; elderflower and rhubarb jelly; and a stewed rhubarb shot, served with a frozen berry and basil salad. Sounds like some proper food for thought, right?

For more information about the horse meat menu or PretAChef, please do not hesitate to have a look at the PretAChef website, or to get in touch via Twitter, Facebook, or Lily Imschoot (07527250616).

PretAChef is a London based internet start up which connects food lovers and professional chefs for private dining experiences in just a few clicks. Their service covers a wide range of cuisines and budgets, ranging from casual get-togethers to luxury gastronomy, all in the comfort of their members' home. Having only launched in January 2013, PretAChef already boasts over 20 top chefs and is rapidly attracting a loyal membership base.

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