

Martin Blunos Agrees Further Term With Buckfast Tonic Wine

Friday 22 November, 2013

Michelin Starred Celebrity Chef Martin Blunos continues to join forces with J. Chandler & Co (Buckfast) Ltd to promote the famous drink, Buckfast Tonic Wine, through food

Martin Blunos has vast experience of working within the food industry and following the success of his series of recipes and demonstrations during 2013 (which have shown how versatile Buckfast Tonic Wine is when used in cooking); Martin is delighted to announce that he will be working with the team behind Buckfast throughout 2014/15. He says, "Buckfast is an amazing ingredient for both sweet and savoury dishes, I am blown away by the results we are achieving and am really looking forward to the coming year."

Martin first discovered the real potential of Buckfast Tonic Wine in cooking whilst working at the Ideal Home Show in Scotland in Glasgow. A visitor supplied a bottle then asked Martin what he could do with it and from that moment on Martin was hooked! His innovative recipes include: The Buckie Burger, The Triple B (Buckfast Beef Bourguignon), Mulled Pears and Buckfast Fruit Loaf.

Buckfast is produced using a high quality red wine and consequently works exceedingly well in cooking. The wine helps to enhance the flavours and brings out the best of the dishes as all the alcohol is cooked off. For generations, Buckfast has been produced in Devon by the monks at Buckfast Abbey, to their own traditional recipe and Martin, a West Country local is proud to be associated with such an historic product.

Martin will continue to demonstrate his recipes at food festivals and events throughout the UK in 2014/5.

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EDITORS NOTES:

Martin Blunos

Universally recognised as one of the UK's leading chefs Martin Blunos was born and raised near Bath of Latvian parents. Having trained in London and all over the world he held two Michelin stars for more than fifteen years firstly at his Restaurant Lettonie in Bristol and latterly in Bath. Martin is Culinary Director of Seasons Holidays Group and his new restaurant 'Blunos' opens in Bath, February 2014. The larger than life chef appears frequently in the media and on television - recently on Channel 4's Iron Chef UK, MasterChef Australia and Channel 4's Cookery School. Other TV appearances include BBC1's Saturday Kitchen, ITV Daily Cooks, BBC Great Food Live! and Food Uncut, ITV's Saturday Cooks, BBC 2 Food Poker, ITV 1 Britain's Best Dish, BBC Market Kitchen. Channel 5 Cooking the Books, BBC James Martin's Feasts. BBC Supersizers, ITV Taste The Nation. Martin made 'Tasting Times with Martin Blunos' a ten part series for ITV and was chosen to cook for Her Majesty The Queen during her Jubilee year which was documented in a 30 minute television programme and appeared on BBC1 in 'All The Queen's Cooks'.

Buckfast Tonic Wine

Buckfast Tonic Wine is produced in Devon at Buckfast Abbey by the Benedictine Monastic Order and prepared to their traditional recipe. It is distributed throughout the UK and abroad by J. Chandler & Co (Buckfast Ltd).

For further information, recipes & images please contact:

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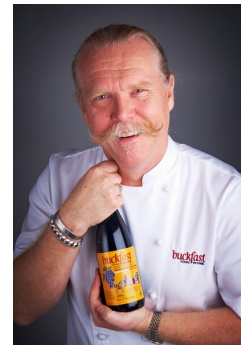
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