

Extract from 'If music be the food of love' article
by Brian Alexander in 'Excusively' magazine,
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Fiona's story:

She trained at the world-renowned Tante Marie School of Cookery in Woking having been brought up in both France and Italy.

"There was always a lot of entertaining going on in our house, so I was exposed to good cooking from a very early age," she says. "I learnt as I went along and I always knew that this was going to be a passion in my life.

"I then got the opportunity to spend some time with the Roux Brothers at the Waterside Inn at Bray. There was no better place to train and it remains a wonderful place for the finest food."

She was then whisked off to Los Angeles to cook for a celebrity golf pro who said she brought him luck. Fiona set up Oxshott Fine Food Catering six years ago and has established an excellent client base, catering for lavish private parties to largescale school balls in the area.

"We've gone from strength to strength. I've installed a separate professional kitchen at home and over the years I've got together a wide range of contacts like food suppliers, other chefs, and waitresses and so on. We can cope with just about everything and anything." Recently, Fiona opened her classes for youngsters, from the age of six to early teenagers. They're held after school and during holidays.

"It's great fun," she says. "I teach them the basics and they love putting ingredients together and then being able to see real food come out of the oven.

"It's really a foundation cookery course where they can learn to create sweet to savoury dishes from around the world."

Fiona has some impressive credits to her name, having cooked for the actor Steven Birkoff, legendary TV presenter Sir Robin Day and Winston Churchill junior to name just a few.

So what's her favourite food? "I would say unfussy, traditional time-tested combinations, from around the world, using the best quality ingredients available," she says.