



Hot stuff at Chawston Nursery

Bedfordshire's renowned chilli experts, Joanna and Shawn Plumb of Edible Ornamentals have just opened the Edible Kitchen at their chilli nursery at Chawston. Recognised as one of the UK's leading authorities on growing and cooking with chillies, Joanna and Shawn teamed up with Masterchef Grant Hawthorne to offer visitors to their nursery an opportunity to enjoy a range of TexMex-Sicilian fusion dishes prepared using the spicy peppers that are grown on site and picked freshly each day.



“People visit us from all over the country, not just to buy chilli plants or pick fresh chillies, but to enjoy our chilli tour and tasting sessions or to attend the chilli cookery and hydroponic plant cultivation courses we run here.” commented Joanna. “Visitors often asked us where they could eat locally, so it made sense for us to provide our own facilities here on site where we can prepare really tasty dishes using the chillies which we grow ourselves.”

A range of chilli-based dishes created from Joanna's own recipes are unusual and use chillies of differing heat. People who like sizzling hot dishes will be tempted to try spicy chicken wings and hot legs which are marinated in Joanna's home made Inferno chilli sauce.



Those with gentler taste buds will enjoy the Chilli Poppers which are fresh Jalapeno peppers stuffed with cheese and wrapped in bacon, while chilli fans wishing to take a risk can try the Pimento De Padron, which are a Spanish tapas chilli dish in which most are mild, but one in ten is mind-blowingly hot.

The Edible Kitchen was created following a grant awarded to Edible Ornamentals to develop facilities that would help local communities attract visitors to the area. The grant was awarded through the Rural Development Programme for England (RDPE) by the Greensand Ridge Local Action Group which is managed locally by Bedfordshire Rural Communities Charity (BRCC).

Joanna added, "Chillies have their best flavour when they are really fresh, so we pick ours in the morning and cook them straight away. It means the chillies are at their very best and ensures the dishes are really tasty but it also we can offer visitors a range of different dishes, depending what variety is ready for picking that day."

The Edible Kitchen is open on Saturdays and Sundays from 10am until 4pm.

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Editor's notes

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High res image of Edible Ornaments available on re quest

More about Edible Ornaments

Joanna and husband Shawn started growing chillies when they moved to the UK in 1996, and their chilli plants and sauces quickly gained in popularity. In 2007 they purchased the derelict Cherwood Nursery in Chawston which they renovated. Now established as a 'Pick Your Own' chilli nursery the site also has a specialist commercial kitchen for preparing the growing range of sauces.

Edible Ornaments is now established as a leading producer of high quality chillies and specialist fresh vegetables that visitors can pick straight from the plant. As well as local farmer's markets they also supply fresh chillies to Harrods, Fortnum and Masons and leading London restaurants. Joanna's special chilli sauces are available from the nursery and local Waitrose stores.

Edible Ornaments has featured in the national daily press, The Economist and leading national trade publications The Grocer and Fresh Produce Journal. Joanna has featured as a chilli expert on BBC's 3 Counties Radio, Radio 2's 'Chris Evans Show', and Radio 4's 'You and Yours' and has appeared in many TV programmes including Ready Steady Cook, Economy Gastronomy, Market Kitchen, Countrywise, Gordon Ramsay's 'Ultimate Cookery Course' and 'The Hairy Bikers' and most recently ITV's 'Sunday Brunch'.

Edible Ornaments won the Best Effective Promotional Campaign category in the Conquest Business Awards, and was awarded the accolade of 'Local Food Hero for East Anglia by Good Food Channel's Market Kitchen.

Edible Ornaments has also partnered with Virgin and offers special half day Chilli Experience days.

For further information about Edible Ornaments Company visit www.edibleornamentals.co.uk

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