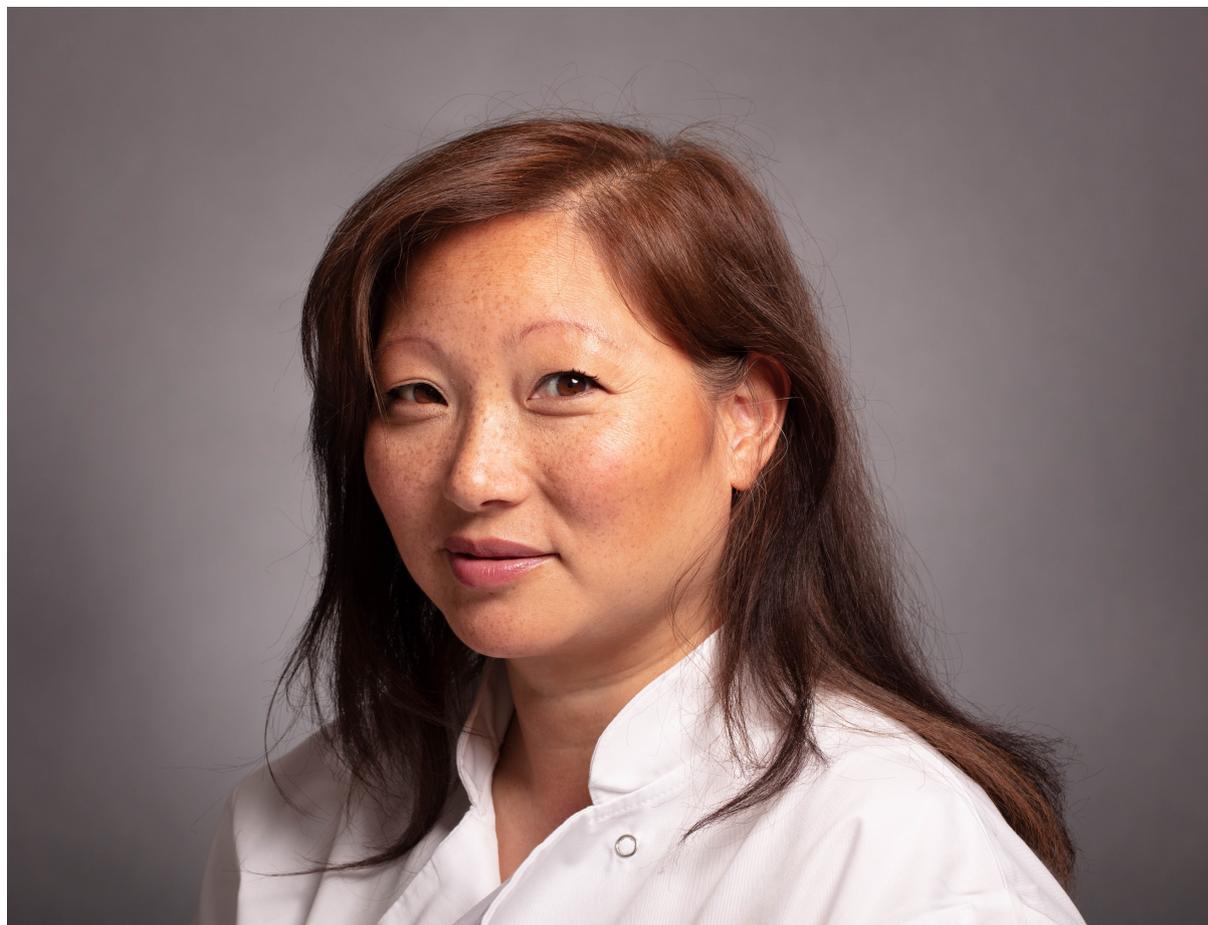


15 March 2021

## Deal Food Blogger Creates Winning Recipe

A blogger and food entrepreneur from Deal, Kent has won a national recipe competition.



Petra Hallstrom (51 years), created a leek ravioli recipe that wowed the judges from the British Leek Growers Association, who had launched a recipe competition to celebrate the British Leeks season.

Entrants from across the UK were tasked with creating a recipe that used all parts of the leek and minimised waste. Petra's entry was inspired by a traditional leek and potato soup. The vegan dish saw Petra purée the dark green leafy 'flag' of the leek, sauté the lighter leaves for the filling and then add charred leek through the pasta dough as well as serving it as a garnish.

*Petra says: "I entered the competition because I liked the idea of using the whole leek and wanted to make the most of the different colour tones and textures. I enjoy creating vegan dishes and decided to try and devise a leek-based vegan pasta."*

*"I love all onions and leeks have a distinct, mild flavour. When cooked leeks transform into a silky deliciousness and they partner so well with other ingredients like cheese and potatoes."*

Petra is a regular stall holder at Deal Town's Saturday Market where she sells her own 'Heatonomy' range of chilli sauces, jams and spice mixes. These include a Red Hot Pineapple Sauce and a Wild Garlic and Chilli Salt. Petra grows her own vegetables and is a keen forager, scouring the countryside for everything from wild garlic to chestnuts. She also publishes a successful food blog – Food Eat Love, which ranks in the top 500 UK food blogs.

Recipe competition judge and chairman of the British Leek Growers' Association Stewart Aspinall said: *"We were impressed by the creativity of Petra's recipe and the fact it used all parts of the leek, demonstrating the vegetable's versatility and that there is no need for waste. Her presentation of the dish was also exceptional."*

Petra wins £100 voucher, a day's food consultancy with Chef Julie Cleijne of Sustainable Kitchen Consultants and the chance to visit a leek farm and see the crop being harvested (once lockdown restrictions are eased).

**-Ends-**

**Notes to the editor:**

Photograph shows British Leek Growers' Competition Winner, [Petra Hallstrom](#)

**For further press information**

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