Cheshire's finest Kitchens, Bedrooms and Bathrooms

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Shepherd's of Cheshire

What we do :

We make gorgeous bespoke kitchens, bedrooms and bathrooms

Just ask us !

Painted Shaker kitchen Project by Shepherd's of Cheshire

The design brief for this project was to create a kitchen for our customer which looked entirely in keeping with this spacious traditional home.

It was key to make sure that cabinets and worktops did not look over matched.

We used two colours for the painted Shaker cabinets to produce a fresh room which feels less imposing and more comfortable than when a single shade is used in a kitchen of this size.

The different worktops used set up the idea that different zones in the kitchen have different uses.

The high standard of bespoke cabinetry and fresh use of colour and materials create a relaxed, elegant kitchen with every modern convenience which looks authentic and appropriate to a period property.

Down on Duncan's farm : a new friend for Olive

Duncan Shepherd's dog **Olive** is the star of our newsletter – but now she has a very lively co-star : **Hilie**. This tiny French Bulldog puppy is already making her presence felt on the farm and is proving to be a bundle of energy !

Run, **Hilie**, run !

Summer Recipe

What we've been cooking…
Asian-style Steamed Fish Parcels

A healthy and tasty summer treat

Ingredients List
Per person :
1 x 150g fillet of white fish
250g pak choi, thinly sliced (or spinach)

To season :
2 garlic cloves, finely sliced
2 tbsp soy sauce (low salt if you must)
1 tsp mirin rice wine (or cider vinegar)
1 bunch spring onions, finely chopped
1 red chilli, finely sliced
Finely chopped 'matchsticks' of ginger
Juice of 1 lime

To serve :
Rice (Thai sticky rice or brown rice)
A wedge of lime (optional)

Method : Heat the oven to 200C / 180C for a fan oven / Gas Mark 6. Place a fillet in the centre of a large square of foil. Sprinkle the fish with the chopped spring onions and a pinch each of sliced chilli and ginger. Pull up the sides of the foil ready to pour on the seasoning. Mix together the soy sauce, lime juice, mirin and 1 tbsp of water and spoon a little over each fish fillet. Crimp over the foil carefully to prevent any steam from escaping during cooking. Place each foil parcel onto a baking tray and cook for 10-15 mins until the fish is cooked through (the timing will depend on the thickness of the fish).
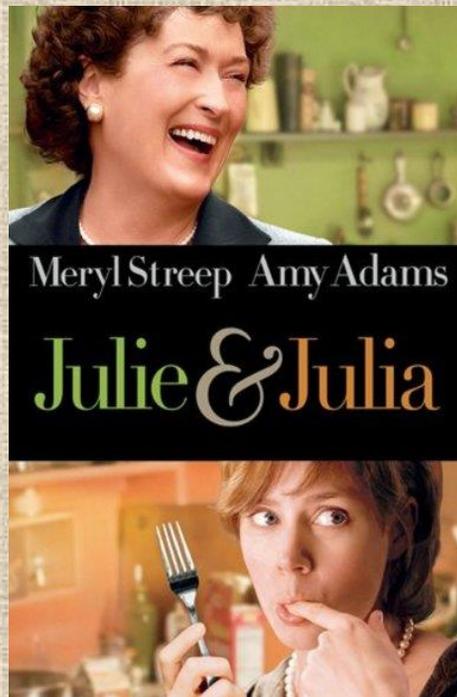
Serve : with sticky rice or brown rice for a healthier low GI option and a wedge of lime to taste.

MAROON 5's latest album is great listening for the summer

Summer's here - and the cooking is easy ! A rainbow of fruit and veg tempt even the most reluctant cook to create something wonderful in the kitchen.

The movie 'Julie & Julia' is providing us with plenty of culinary inspiration whilst our soundtrack for a perfect summer evening is Maroon 5's 'V'.

JULIE & JULIA : a Nora Ephron film, where a bored office worker and foodie blogs about her attempts to cook all 524 of the recipes in Julia Child's classic book 'Mastering the Art of French Cooking'.

The Poldark effect

Interior Trends : blues next?

We're seeing the advance of grey into all areas of the home but in our opinion the next big thing is : **blue** ! Think of deep blues like **Stiffkey Blue** from **Farrow & Ball** in matt finishes on **Shaker** kitchen doors and on walls. We're bracing ourselves for the **'Poldark effect'** too – after the success of the BBC series we're expecting a refreshingly elegant **Georgian** influence on interiors. How to 'do' Georgian at home ? Painted panelling, smaller furniture, painted or polished floorboards and no clutter ! Prefer delicate **Chinoiserie** ? That's Georgian style too !

Visit **Tabley House** in Knutsford to see **Palladian** style **Georgian** architecture.

Nina Campbell's 'Cathay Parade' fabrics and wallpapers : perfect **Chinoiserie**