

## THE TIME CHEFS

### 6 X 60' Series



**Celebrity chefs are thrown back in time and challenged to re-create a famous meal from history in just 24 hours - before it's judged by a team of historians.**

With help from a team of local catering students and a food historian, our celebrity chefs will take charge of the kitchens in a whole range of historic residences and use exactly the same cooking methods, equipment and ingredients from the period to bring an historic meal that was cooked there, back to life.

**Anthony Worrell Thompson** and his team could step back to 1657 and faithfully re - create the wedding feast of Cromwell's daughter at Whitehall Palace? **Jamie Oliver** may cook his way back to 1805 and re-creates Admiral Nelson's last meal on the HMS Victory.

### **FORMAT**

We start each programme with the celebrity chef cooking in their 21<sup>st</sup> Century kitchen, then in a *Doctor Who style exit*, they are whisked through time and space and re-appear dressed in period costume outside a famous building and surrounded by their new found staff.

### The Challenge

The Food Historian walks up to them and presents them with a scroll detailing the **historic menu**, (gleaned from original historic documents) and their challenge: to re-create a famous meal in history in 24 hours. Think Restoration meets Ready Steady Cook.

Then we cut to stills and archive as a narrator highlights the enormity of the task and gives us a brief summary of the historic meal itself and who the prestigious dinner guests were.

### The Preparation

Our celebrity chef organises their staff, sources the food and finds their way around the historic kitchen with the help of the food historian and begins to cook their way through the menu. We'll see them prepare and cook dishes that were served at historic meals such as the sumptuous *Bryde Pye*, a pastry shelled extravaganza with delicious fillings and *gilded gold leaf gingerbread* for Cromwell's Daughter's Wedding; *Drambuie soaked Cranachan*

and *succulent Dunlop Cheese* at Robert Burns Banquet of 1781; and *creamy cauliflower soup* followed by *exquisite sole fillets in a rich tomato and parsley sauce* for Queen Victoria's Christmas Meal. And we're not tied to just Britain, as we could also re-create the *oyster flans in watercress butter* and *wild duck with oranges* that were served at the court of Marie Antoinette or the tempting menu at the Grand Opening of the Eiffel Tower in 1889. As they tick off the dishes, we learn more about the food, how the dishes were made and anecdotes from around the table – plus they never miss the opportunity to discover ancient culinary tips that could help today's modern cook.

### The Guests

Our celebrity chef and their team aren't just cooking to re-create a meal in the past, they're cooking for the same "characters" that attended the first time around. And that's the test! Each week, a regular team of food historians, experts and enthusiasts, don on their costumes and prepare to judge the authenticity of the meal.

Will **Rick Stein's** Christmas Meal be enough to amuse Queen Victoria and her entourage and will **Merrilees Parker's** Scottish Banquet have Robert Burns and his clan in tears?

Only Time will tell in **THE TIME CHEFS**.



### **CONTACT:**

**Chris Northey**  
**MANDRILL TELEVISION**  
**1 Holly Tree House**  
**Northminster Business Park**  
**Northfield Lane**  
**Upper Poppleton**  
**York**  
**YO26 6QU**

**Tel: 01904 788700**  
**Fax: 01904 788588**

**E: [chris.northey@mandrill-television.com](mailto:chris.northey@mandrill-television.com)**

