

Oil fit for a Queen

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KITTY COLCHESTER'S organic rape seed oil, which is produced and bottled in Urligford county Kilkenny made its way on to the menu for the Queen's banquet in Dublin Castle.

The cold pressed organic rape seed oil is an indigenous substitute for imported olive oil has been a staple in Ross Lewis's Chapter One ever since Kitty carried out a feasibility study on the product. When the Michelin Star winning Lewis was commissioned to design a menu for the queen's visit to highlight the best in Irish food he incorporated Ms Colchester's oil in the starter of Cured salmon with Burren smoked salmon cream and lemon balm jelly, horseradish and wild watercress, Kilkenny organic cold pressed rape seed oil.

Ms Colchester has been delighted with the exposure that the Queen's amuse bouche has offered her but unfortunately until her next harvest of rape seed at the end of July, she is completely sold out. "The phone has been flat out since, because Irish organic rape seed oil has never been available here before it has been hard to gauge the demand. We're completely sold out until the last week of July when we'll have our next harvest."

The Rape seed is grown on Kitty's father, Ben Colchester, runs the oldest existing certified organic farm in Ireland where he grows the rapeseed, harvests it and loads it to the grain loft where it is then funneled through to a mechanical screw press which cold presses the seed. Although more oil could be extracted by using high temperatures and hexane solvents, Ms Colchester says that to do this would ruin the nutritional profile of the oil. The oil is then bottled and labelled in Urlingford before being distributed to a number of Supervalu's, artisan food stores and butchers through out the country.

For more information check www.secondnatureoils.com



Kitty Colchester of Urlingford who makes the organic rapeseed oil 'Second Nature' that was served to the Queen