Capturing the Essence of Tradition: A Glimpse into The White Pepper’s Onam Event Photoshoot

When culinary art and visual art come together, magic happens. At Dorset Food and Drink Photographer, we had the incredible opportunity to capture the vibrant spirit of The White Pepper’s upcoming Onam event through our lens. Let us take you on a journey behind the scenes of this photoshoot and video shoot that celebrates culture, flavors, and togetherness.

Bringing Onam to Life: The White Pepper, renowned for its authentic Kerala cuisine, is all set to celebrate Onam, a festival that embodies the rich heritage of Kerala. Our challenge was to capture the essence of this tradition and showcase the culinary delights that await.

Visualizing Culinary Traditions: With every frame, we aimed to translate the warmth, flavors, and communal joy of Onam. From the intricate floral arrangements to the colorful array of dishes on the banana leaf, our lenses encapsulated the beauty of this cultural feast.





























Unveiling the Visual Story: Our video shoot delved deeper, telling the story of each dish and the passionate chefs behind them. It’s not just about food; it’s about a shared experience that transcends the plate.

Showcasing Togetherness: Onam is a time for unity, and we wanted every shot to resonate with this sentiment. The candid moments of guests laughing, sharing, and savoring each bite were an absolute joy to capture.

A Glimpse of What’s to Come: Our visuals aim to transport you to The White Pepper’s Onam celebration. As you read this, imagine the aroma of spices, the sounds of joy, and the vivid colors of this cultural extravaganza.

Join the Celebration: We invite you to mark your calendars for August 29th and experience the magic of Onam at The White Pepper. Our photos and video aim to give you a sneak peek into the festivities that await.

At Dorset Food and Drink Photographer, we believe that every click tells a story. This collaboration with The White Pepper has allowed us to tell a story of tradition, flavor, and unity. Stay tuned for more visual delights and let your senses be tantalized by the upcoming Onam event.

More information at www.thewhitepepper.co.uk – also don’t forget to book a table at the Onam event on the 29th August 2023.

#RichardBuddPhotography #OnamCelebration #VisualDelights #CulinaryArtistry #TheWhitePepper #CapturingTradition #FlavorsAndColors #BehindTheScenes #CulinaryJourney #SharedExperience #SaveTheDate

A Pawsitively Pawesome Collaboration: Capturing Luna’s Basket’s Canine Charm! ????

As a food and drink photographer, my lens has taken me on a culinary journey through delectable dishes and enticing beverages. However, every so often, an opportunity arises that takes me beyond the realm of gastronomy. Recently, I had the absolute pleasure of collaborating with Claire, the owner of Luna’s Basket Company, to photograph and film some exciting new products for her online store. And let me tell you, this project had a waggingly adorable twist!

Meet Luna:





The Canine Superstar ???? At the heart of this project was Luna, the charismatic and lovable canine companion who stole the show with her endearing presence. As we began the

photoshoot, it quickly became evident that Luna was a natural in front of the camera. Her charm and enthusiasm were infectious, and she effortlessly won our hearts. Luna’s playful energy brought an extra touch of joy to the images, making each shot a heartwarming masterpiece.



Capturing Luna’s Basket’s Canine Treasures ???? Our focus during the photoshoot was on showcasing Luna’s Basket’s new line of products catering to our beloved canine friends. From grooming essentials like shampoos and toothpaste to delightful treats and interactive toys, Luna’s Basket had an impressive array of offerings to pamper our furry companions. Through the lens, we captured the essence of these products and the love with which they were crafted.

Promotional Videos: Luna’s Playful Adventure ???? The photoshoot was just the beginning! To take the promotion of Luna’s Basket to the next level, we embarked on shooting lively promotional videos. Luna was an absolute delight as she effortlessly showcased the company’s carry bags for special outings. Her excitement was palpable as she demonstrated how these bags made adventures with fur babies comfortable and stylish!

Behind the Scenes: Creating Memories with Paws and Purpose ???? Beyond the stunning photographs and captivating videos, this project was a beautiful collaboration where two passions merged: a love for pets and a dedication to capturing their essence. Claire's commitment to curate high-quality and thoughtful products for dogs, along with Luna's undeniable charisma, made this endeavor both enjoyable and meaningful.



Celebrating the Bond between Pets and Pet Parents ????□□ As pet parents, we understand the profound bond we share with our four-legged friends. Luna's Basket not only recognizes but celebrates this bond through its meticulously curated products. Their offerings go beyond mere treats and toys; they signify a commitment to enriching the lives of our canine companions.

An Unforgettable Journey with Luna's Basket ???? The collaboration with Luna's Basket was a journey filled with laughter, love, and wagging tails. From capturing Luna's adorable moments to showcasing the company's top-notch products, this project was a celebration of the unconditional love we share with our pets. It reminded me that, as photographers, we have the privilege to immortalize special connections through our lenses.

So, if you're looking for a one-stop-shop for all things canine-related, make sure to check out Luna's Basket and witness the joy it brings to pet parents and their furry

friends alike. Remember to follow them on their journey of spreading love and happiness to all the dogs out there! ????????

https://lunasbasket.co.uk/

#LunasBasket #DogsDeserveTheBest #PawfectMemories #PetPhotography #FurryFriends #OnlinePetStore #UnconditionalLove #CapturingCanineCharm

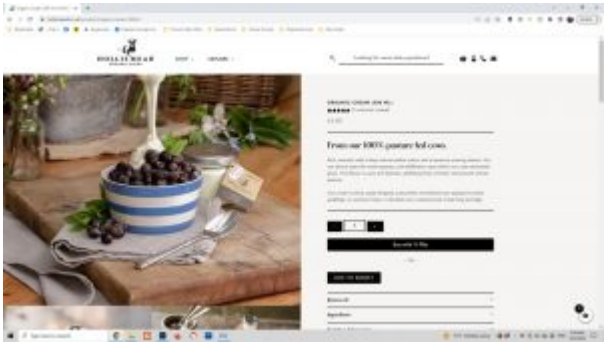
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Capturing the Essence of Hollis Mead Dairy: A Journey Through Photography

It’s always rewarding to see just how the images I shoot are used in print, web and social media use.

I recently shot some work at Hollis Mead Diary and this was the result.





Step into the enchanting world of Hollis Mead Dairy, where nature’s bounty meets organic goodness. As a food and drink photographer, I recently had the pleasure of immersing myself in the picturesque landscapes, documenting the products, farm, and incredible staff that make Hollis Mead Dairy a true gem in Dorset. My lens captured the essence of this sustainable haven, while my creativity brought the story to life.



With a commitment to promoting sustainable practices and animal welfare, Hollis Mead Dairy provided me with a wealth of inspiration. I was captivated by the vibrant colors and textures that adorned the products, from the rich hues of freshly churned butter to the creamy goodness of their artisanal cheeses. Every shot was an opportunity to showcase the dedication and passion that goes into creating these culinary delights.



My journey didn’t end with capturing the products alone. I ventured into the heart of Hollis Mead’s farm, where cows roamed freely amidst lush pastures. The rolling hills and blooming wildflowers served as a natural backdrop, adding depth and character to my photographs. Each click of the shutter conveyed the farm’s commitment to sustainability and the close bond between the animals, nature, and the dedicated staff.

Behind every successful endeavor lies a team of passionate individuals. The staff at Hollis Mead Dairy were no exception. Their love for the land and their animals was evident in every interaction, and I was privileged to capture their unwavering dedication. Through my lens, I aimed to highlight the personal touch that sets Hollis Mead Dairy apart—a team that believes in the power of sustainable, organic farming to deliver exceptional taste and quality.



As a food and drink photographer, I find immense joy in sharing stories through my lens. My experience with Hollis Mead Dairy allowed me to create a visual narrative that celebrates their values and products. I believe that every local company in Dorset has a unique story to tell, and I offer my freelance services to bring those stories to life. Whether it’s capturing the essence of a farm, the artistry of

a restaurant, or the allure of a local brewery, I have the expertise to showcase your brand in its best light.



Hollis Mead Dairy represents a harmonious blend of organic farming, nature, and delicious dairy products. Through my photography, I aimed to convey their commitment to sustainability and animal welfare. I invite other local companies in Dorset to embark on a visual journey with me, allowing me to capture their stories and promote their brand through my freelance services. Together, we can showcase the beauty, creativity, and values that make Dorset a haven for exceptional food and drink experiences.



A Class Above….Spring Edition of CLASS MAGAZINE

Another day another dollar….

http://www.dorsetfoodanddrinkphotographer.co.uk/wp-content/uploads/2023/03/cocktail-anim.mp4

Working on the Spring Edition of CLASS MAGAZINE has been an incredible experience, especially with the fantastic photo shoot we had at the Connaught Bar. The shoot was dedicated to celebrating the 15 years of seamless excellence at the hotel bar, and we wanted to make it unforgettable.

One of the highlights of the shoot was the amazing magazine cover concept that Class Magazine came up with. We utilized three mixologists and a steady stream of liquid flowing from one to another. The image was visually stunning and worked incredibly well on social media platforms, generating a lot of buzz among followers.

The concept also translated well to print, making for a great set of magazine covers. I can't wait to see the hard copy, as I know it will be a great addition to our collection. Sometimes, it's good to go #oldskool and appreciate the physical copies of magazines.

I would like to extend my heartfelt gratitude to Agostino, Maura, and Giorgio, and the Connaught Cocktail team for their contribution to the shoot. Their effort and dedication made it possible for us to create such an unforgettable image. A big clean-up was required after throwing all those drinks around, but it was all worth it for the amazing result we achieved.



In conclusion, the Spring Edition of CLASS MAGAZINE promises

to be a unique and exceptional issue. With an outstanding photo shoot at the Connaught Bar and an amazing magazine cover concept, I'm confident that readers will be thrilled with what is in store for them. I hope to continue to create more memorable shoots in the future and bring our readers the best content possible.

Featuring:

Agostino Perrone, Master Mixologist for the Connaught Bar @agodragos

Maura Milia, manager, The Connaught Bar @maura___milia

Giorgio Bargiani @giorgio_bar_giani

Links

More from the Bar https://www.the-connaught.co.uk/restaurants-bars/connaught-bar/

More from Class Magazine – https://classbarmag.com/

Full Article

Full article from Class Mag – https://classbarmag.com/news/fullstory.php/aid/951/Seamless%3A_the_story_of_Connaught_Bar_s_quest_for_greatness_as_it_turns_15.html?fbclid=IwAR295_Z5HQP-izMeeMAjcGVVBJmndy-q6UYMkMqQemtNKcpV8fSvpR4zfCU

Product photography is an

essential element of any business…

Product photography is an essential element of any business looking to showcase their products online or in print. As a professional product photographer based in Dorset, I understand the importance of high-quality imagery in capturing the attention of potential customers and making your products stand out.



I have a keen eye for detail and a creative approach to photography, which allows me to bring out the best in every product I photograph. Whether you're a small business looking to improve your online presence or a larger corporation looking to refresh your product catalog, I have the skills and expertise to deliver the results you need.

I am willing to travel to clients, to ensure the best result for your product. I understand the importance of flexibility and am always willing to work with new clients to create stunning, professional images that will help you to promote and sell your products.





If you’re looking for a skilled, professional product photographer with a keen eye for detail and a creative approach, I would be delighted to work with you. Please don’t hesitate to get in touch to discuss your product photography needs and to see examples of my work. I am confident that my skills and expertise will help you to achieve the results you need and I look forward to working with you.

Creating Mouth-Watering Images: The Art of Food and Drink Photography

When it comes to food and drink photography, the goal is simple: make the food look as delicious and appetizing as possible. But achieving this goal is anything but simple. It takes a combination of skill, creativity, and attention to detail to create images that will make your mouth water.

As a professional food and drink photographer based in Dorset, I have the skills and experience necessary to create visually stunning images that will help you promote your business and attract more customers. Whether you’re a chef looking to

showcase your dishes in a cookbook, a restaurant owner looking to promote your menu, or a food and drink brand looking to market your products, I have the expertise to make your food look as good as it tastes.

One of the keys to great food photography is understanding the nuances of food styling. I work closely with my clients to create visually appealing images that will make your food look its best. From styling, plating to lighting, I have the skills and expertise to create images that will make your food and drink products irresistible. I even get involved in the preparation and can be sometimes found in the kitchen too!




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Another important aspect of food and drink photography is understanding the client's vision. I take the time to understand the client's needs and preferences, and I work closely with them to create images that will help them achieve their goals. Whether you're looking for a rustic, farm-to-table look or a sleek, modern aesthetic, I have the skills and experience to create images that will help you stand out, using our props, studio and professional lighting.

In addition to food and drink photography, I also offer a variety of other services, such as branding advice, cookbook design, and social media marketing content. By offering a complete range of services, I can help you create a cohesive and effective marketing strategy that will help you promote your business and attract more customers.

If you're looking for a professional food and drink

photographer with the skills and expertise to create mouth-watering images, look no further than me. I have the skills and experience necessary to create visually stunning images that will help you promote your business and attract more customers. Contact me today to learn more about my services and to discuss your next project.

How to cook steak…



For all steaks I advise the following guidelines:

1. Bring your steak to room temperature by taking it out of the fridge for around 1 hour before cooking
2. Use a heavy based frying pan
3. Get your pan hot before cooking, you should see a haze, but it shouldn’t be smoking
4. Oil your steak not your pan. Rub your steak with some

good quality rapeseed oil and season well with salt and pepper before cooking. You can season your steaks in advance whilst they are coming to room temperature

5. The cooking timings below are approximate guide and will vary depending on the temperature to begin with and the thickness of the steak, I recommend using a thermometer in the central thickest part of the steak to gage the internal temperature whilst cooking to ensure that the steaks are cooked to your liking.
6. The internal temperatures of the meat steaks below are slightly lower than what it should be. As the steaks rest they will increase in temperature slightly to come to the perfect temperature.
7. A minute before the end of cooking add a knob of butter, a few sprigs of thyme or rosemary and some garlic. For smaller steaks just use one clove of garlic crushed in its skin, for larger steaks such as the tomahawk use half a bulb of garlic and put it on top of the steak before it goes in the oven. Baste the steak with the butter whilst it cooks for the remaining time.
8. Steak should be cooked evenly on both sides with a nice caramelised crust
9. Make sure to rest your steaks for 5 minutes before serving
10. Serve with a delicious sauce or the resting juice

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Fillet steak (for a 3.5cm thick steak)

Cooking doneness	Timing	Internal temperature
Rare	2.15 minutes each side	49c
Medium-rare	3.15 minutes each side	54c
Medium	4.30 minutes each side	57c
Well	5.30 minutes each side	68c



Rump (3cm thick steak)

Cooking doneness	Timing	Internal temperature
Rare	1.5 minutes each side	49c
Medium-rare	2 minutes on each side	54c
Medium	2.5 minutes on each side	57c
Well	3.5 minutes on each side	68c



T-bone (3cm thick steak)

Cooking doneness	Timing	Internal temperature
Rare	2 minutes each side	49c
Medium-rare	2.5 minutes each side	54c
Medium	3.5 minutes each side	57c
Well	4 minutes each side	68c



Rib eye (2.5cm-3cm thick)

Cooking doneness	Timing	Internal temperature
Rare	2 minutes each side	49c
Medium-rare	2.5 minutes each side	54c
Medium	3 minutes each side	57c
Well	4 minutes each side	68c



Sirloin (2cm thick steak)

Cooking doneness	Timing	Internal temperature
Rare	1.5 minutes each side	49c
Medium-rare	2 minutes each side	54c
Medium	2.15 minutes each side	57c
Well	4 minutes each side	68c



Tomahawk

Preheat the oven to 230c/210c fan.

Cooking doneness	Timing	Internal temperature
Rare	Pan sear for 2 minutes on each side In the oven for 9 minutes	49c
Medium-rare	Pan sear for 2 minutes on each side In the oven for 13 minutes	54c
Medium	Pan sear for 2 minutes on each side In the oven for 17 minutes	57c
Well	Pan sear for 2 minutes on each side In the oven for 21 minutes	68c

Credit and thanks to all:

@Websters_butchers

@SteveJamesLtd

@DorsetFoodandDrinkPhotographer

@ioshenknives

@farrartanner

A Healthy Way to start the Year – with Webster Family Butchers



JERK TURKEY, CRANBERRY GLAZE & PINEAPPLE RICE & RED CABBAGE & CELERIAC SLAW





CARAWAY AND COFFEE DRY RUB PORK CHOPS

WITH HERB OIL HASSELBACK POTATOES & CIDER GLAZED





SOY & GINGER POACHED CHICKEN LEG WITH PAK CHOI & NOODLES





Full recipes at https://www.websterfamilybutchers.co.uk/recipes.html



Special thanks to **Chef Steve James** for creating these fantastic recipes for us.
Check him out at www.stevejamesltd.com

Thanks to IOShen Knives – www.ioshen.co.uk

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We offer a bespoke introductory package for members of Dorset Food&Drink giving useful advice and guidance for your photography and film requirements making the best use of your time and effort.

Fancy Cocktails Photography or just simply stunning drinks?

A massive thanks to the legend Lloyd Brown (Mixologist from DarkBear Bar)

working with the wonderful Viper Spirit Gin – this is a sneak snapshot of some of the new cocktails coming to Dorset very soon.






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