

PREMIER SUITES



RECIPE BOOK

HOMEMADE RECIPES

INSPIRED BY OUR EUROPEAN LOCATIONS



Download our recipe book here



CONCEPT

Welcome to a gastronomic adventure across Europe!

In our PREMIER SUITES recipe book, you'll embark on a flavourful journey through some of the most iconic cities of the continent, discovering the heart and soul of European cuisine. From the bustling streets of Dublin to Amsterdam's iconic canals, each recipe captures the essence of a city's culinary heritage, inviting you to experience its culture through the flavours on your plate.

Whether you're an experienced cook or a curious traveller in your own kitchen, these recipes will guide you through the preparation of meals that transport you to Europe's vibrant cityscapes with every bite.

So, tie on your apron and let's embark on this culinary journey, savouring the flavours that define the great cities of Europe, one dish at a time.

Enjoy your meal! Bon appétit! Guten Appetit! Eet smakelijk!

The recipes included in this book are provided for inspiration and enjoyment. Please be aware that some recipes may include common allergens such as nuts, dairy, gluten, shellfish, or other ingredients that could cause allergic reactions. It is your responsibility to check all ingredients and ensure they are suitable for your dietary needs and allergies. PREMIER SUITES accepts no liability for any adverse reactions caused by the preparation or consumption of recipes included in this book. Always consult a healthcare professional if you have concerns about allergies or dietary restrictions.



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A background image showing two hands forming a heart shape against a bright, sunlit sky. The hands are positioned at the top and bottom of the frame, with fingers interlaced to create the heart's outline. The sky is a soft gradient of light blue and yellow, suggesting a sunrise or sunset. The overall mood is warm and comforting.

LIFE AT PREMIER SUITES

We know that travelling can be stressful
and our guests can miss their home
comforts and usual routine.

While we could never replace the feeling
of stepping into your own home, we've
introduced a few little touches to help
make life at PREMIER SUITES as close to
your own home life as possible.



WELLBEING

Encourages travellers to maintain their healthy eating and fitness routines.

- Yoga mats available to purchase.
- Personal trainer videos for in-apartment workouts.
- Walking maps.
- Extra towels and water.



SUITE LITTLE VIPs

Parents, this one's for you!

Specially designed to cater to the needs of our youngest guests and to save you luggage space as you travel!



PET FRIENDLY

We are dedicated to ensure a relaxing and comfortable experience for all guests. Pets are welcome in our apartments for all extended stay guests (excess of 29 consecutive nights).

We have a comprehensive pet policy which ensures all apartments are completely deep cleaned on departure. Additional charges apply.



A FRIENDLY FACE IN A NEW SPACE

Once you've had time to unpack and settle in, we give our solo long stay guests a call to check everything is ok and invite you to meet us in person for a coffee in the lobby.

Just for a friendly chat, a listening ear or an opportunity to ask questions about your new neighbourhood.



SOLO BY PREMIER SUITES

We want you to feel safe and secure during your stay.

We understand that being far away from home, especially when alone, can cause anxiety and stress. Our SOLO Travel programme has been designed to address those anxieties.





STEAK WITH GRAVY AND WHITE BREAD À LA LOETJE

Loetje's famous steak
is all about simplicity, high-quality
meat, and a rich gravy.



Ingredients:

Serves Two

- 2 tenderloin steaks
- 3 tbsp butter (unsalted)
- 240 ml beef stock
- 2 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- Freshly ground black pepper
- Salt (optional, to taste)

Optional Sides

- Chips, salad, or bread to soak up the gravy



Preparation Time

10 Minutes



Cook Time

20 Minutes

Directions:

Prep the steaks:

Take the steaks out of the fridge 30 minutes before cooking to bring them to room temperature. Pat them dry with a paper towel and season with pepper.

Sear the steaks:

Heat 1.5 tbsp butter in a heavy skillet over medium-high heat until it bubbles and turns golden brown. Sear the steaks for 2 - 3 minutes per side for medium-rare (adjust time for your preferred doneness).

Remove the steaks from the pan and rest them on a plate, loosely covered with foil.

Make the gravy:

In the same pan, lower the heat to medium. Add the remaining butter and let it melt. Stir in the soy sauce, Worcestershire sauce, and beef stock. Scrape up the browned bits from the bottom of the pan for flavour. Simmer the gravy for 3 - 5 minutes until slightly thickened. Taste and adjust seasoning if needed.

Serve:

Place the steaks on warm plates and pour the gravy generously over them.

Serve with chips, bread, or a salad.



BEEF STEW (STOOFVLEES)

Stoofvlees is a classic Belgian dish known for its rich, hearty flavour. It's slow-cooked until the beef is melt-in-your-mouth tender.



Ingredients:

Serves Four

- 900g stewing beef, cut into 5cm cubes
- 2 tbsp flour (optional, for thickening)
- 3 tbsp butter or oil
- 2 large onions, thinly sliced
- 3 garlic cloves, minced
- 250ml dark beer (like a Belgian Dubbel)
- 250ml beef stock
- 2 tbsp mustard (preferably Dijon or grainy mustard)
- 2 tbsp brown sugar
- 2 tbsp vinegar
- 2 bay leaves, 3 sprigs of fresh thyme



Preparation Time

15 Minutes



Cook Time

3.5 Hours

Directions:

Prep the beef:

Season the beef cubes with salt and pepper. Toss them in flour for a thicker stew (optional).

Sear the beef:

Heat 2 tbsp butter or oil in a large heavy pot over medium-high heat until browned on all sides. Remove and set aside.

Cook the onions and garlic:

In the same pot, add the remaining butter or oil. Sauté the onions until golden and soft, about 10 minutes. Add the garlic and cook for another minute.

Deglaze the pot:

Pour in the beer and scrape up the browned bits from the bottom of the pot.

Build the stew:

Return the beef to the pot. Add the beef stock, mustard, brown sugar, bay leaves, and thyme.

Simmer:

Bring the stew to a gentle boil, then reduce the heat to low. Cover and let it simmer for 2 - 3 hours, stirring occasionally, until the beef is tender.

Adjust seasoning:

Before serving, stir in the vinegar for a tangy finish. Taste and adjust seasoning as needed.

A white ceramic bowl filled with a hearty soup, resting on a red and gold patterned tablecloth. The soup contains large chunks of meat, potatoes, and carrots. A central rectangular inset with a white border provides a close-up view of the soup's ingredients, including meat, potatoes, and carrots in a rich, brown broth. The text "BIRMINGHAM SOUP" is overlaid on this inset in a white, serif font.

BIRMINGHAM SOUP

A hearty dish with a mix of vegetables,
meat, and grains.



Ingredients:

Serves Four

- 450g stewing beef, diced (or lamb or ham hock)
- 2 tbsp vegetable oil
- 1 large onion, chopped
- 2 garlic cloves, minced
- 2 large carrots, diced
- 2 potatoes, peeled and cubed
- 1 parsnip, diced
- 1 small turnip, diced
- 100g pearl barley
- 1.5 litre beef or chicken stock
- 2 tsp Worcestershire sauce
- 1 bay leaf, 1 tsp dried thyme
- Salt and pepper, to taste



Preparation Time

15 Minutes



Cook Time

2.5 Hours

Directions:

Brown the meat:

Heat oil in a large pot over medium heat. Add the diced beef (or chosen meat) and brown on all sides. Remove and set aside.

Sauté vegetables:

In the same pot, add the onion and garlic. Cook until softened, about 5 minutes.

Build the soup base:

Return the meat to the pot. Add carrots, potatoes, parsnip, turnip, and pearl barley. Pour in the stock and stir in the bay leaf, thyme, and Worcestershire sauce.

Simmer:

Bring the soup to a boil, then reduce the heat to low. Cover and let it simmer for 1.5 - 2 hours, stirring occasionally, until the meat is tender and the barley is cooked.

Season and serve:

Taste and adjust the seasoning with salt and pepper. Ladle the soup into bowls and garnish with fresh parsley.



PIZZA

While Bristol doesn't have a globally recognized 'pizza style' the city is known for its artisanal approach to food, using locally sourced toppings.



Ingredients:

Serves Four

For the Dough:

- 7g active dry yeast
- 240ml warm water
- 315g all-purpose flour
- 1 tsp salt, 1 tbsp olive oil

For the Toppings

- 240ml tomato sauce
- 200g shredded mozzarella cheese
- 4 slices prosciutto or Parma ham
- 50g fresh rocket
- 25g shaved Parmesan cheese
- Optional: A drizzle of honey or balsamic glaze



Preparation Time

2.5 Hours



Cook Time

12 Minutes

Directions:

Prepare the dough:

In a small bowl, dissolve the yeast in warm water. Let it sit for 5 - 10 minutes until frothy. In a large bowl, mix the flour and salt. Add the yeast mixture and olive oil. Knead the dough on a floured surface for 8 - 10 minutes until smooth and elastic.

Place the dough in an oiled bowl, cover with a clean towel, and let it rise for 1 - 2 hours, or until doubled in size.

Preheat the Oven to 245°C.

Assemble the pizza:

Divide the dough into two portions. Roll each portion out on a floured surface to your desired thickness. Transfer the dough to a baking sheet. Spread a thin layer of tomato sauce over the dough. Sprinkle mozzarella evenly on top.


Bake:

Transfer the pizza to the hot oven. Bake for 8 - 12 minutes, or until the crust is golden and the cheese is bubbly.

Add fresh toppings:

Once out of the oven, layer slices of prosciutto on the hot pizza. Top with fresh rocket and shaved Parmesan.

Optional: Drizzle honey or balsamic glaze over the pizza for a unique Bristol touch.



IRISH SMOKED SALMON SERVED ON TOASTED GUINNESS SODA BREAD

Combine the smoky richness of Irish salmon with the hearty flavour of Guinness-infused soda bread.



Ingredients:

Serves Four

For the Guinness Soda Bread

- 250g wholemeal flour
- 125g plain white flour
- 1 tsp baking soda
- 1/2 tsp salt
- 240ml Guinness
- 120ml buttermilk

For the Topping

- 225 g fresh Irish smoked salmon
- Creamery butter

For the Garnish

- Lemon wedges, fresh dill or chives



Preparation Time

15 Minutes



Cook Time

50 Minutes

Directions:

Guinness soda bread:

Set the oven to 190°C. Grease a loaf pan or baking sheet.

In a large bowl, combine wholemeal flour, plain flour, baking soda, and salt. Gradually pour in the Guinness and buttermilk. Mix gently with a wooden spoon until it forms a sticky dough. Avoid overmixing.

Transfer the dough to the prepared pan or shape it into a round loaf on a baking sheet. Make a shallow cross on top with a knife.

Bake:

Bake for 40 - 50 minutes, until the bread sounds hollow when tapped on the bottom. Cool slightly before slicing.

Assemble:

Slice the soda bread and toast lightly in a skillet, grill, or toaster. Spread softened creamery butter generously on each slice. Layer thin slices of Irish smoked salmon on top. Add a squeeze of lemon and sprinkle with fresh dill or chives.



CULLEN SKINK

A traditional Scottish soup made with
smoked haddock, potatoes, and onions.
It's creamy, flavourful, and best enjoyed
with crusty bread.



Ingredients:

Serves Four

- 450g smoked haddock fillet
- 500ml milk
- 250ml water
- 1 bay leaf
- 1 small onion, finely chopped
- 2 medium potatoes, peeled and diced
- 2 tbsp butter
- 120ml heavy cream (optional, for richness)
- Salt and pepper, to taste
- Fresh parsley or chives, chopped (for garnish)



Preparation Time

15 Minutes



Cook Time

40 Minutes

Directions:

Poach the haddock:

Place the haddock in a saucepan with the milk, water, and a bay leaf. Bring to a gentle simmer and poach the haddock for 5 - 7 minutes, until it flakes easily. Remove the haddock and set aside. Strain and reserve the liquid (discard the bay leaf).

Cook the vegetables:

In a separate pot, melt the butter over medium heat. Add the chopped onion and sauté until soft and translucent, about 5 minutes. Add the diced potatoes and cook for 2 - 3 minutes.

Build the soup:

Pour the reserved poaching liquid into the pot with the onions and potatoes. Simmer gently for 10 - 15 minutes, until the potatoes are tender.

Add the haddock:

Flake the poached haddock into large pieces, removing any skin or bones. Add the fish back to the pot. Stir in the cream (if using) and gently heat through, but do not let it boil.

Season and serve:

Taste and adjust with salt and pepper as needed. Ladle the soup into bowls, garnish with parsley or chives, and serve with warm, crusty bread.

A close-up photograph of a white plate containing a traditional Scottish dish. The plate is divided into three sections: a mound of light-colored mashed turnips (neeps) at the top, a portion of dark, crumbly haggis in the center, and a pile of bright yellow mashed potatoes (tatties) on the right. A red and black patterned cloth is visible in the top-left corner.

HAGGIS, NEEPS AND TATTIES

A classic Scottish dish combines hearty haggis with mashed turnips (neeps) and potatoes (tatties).



Ingredients:

Serves Four

- 1 haggis (store-bought 450 - 700 g)
- 1 large turnip or swede, peeled and diced
- 4 tbsp butter
- Salt and pepper, to taste
- 900g potatoes, peeled and diced
- 60ml cream or milk

Whisky Sauce (optional but delicious)

- 60ml whisky
- 120ml double cream
- 1 shallot, finely chopped
- 1 tbsp butter
- Salt and pepper, to taste



Preparation Time

15 Minutes



Cook Time

2 Hours

Directions:

Prepare the Haggis:

Follow the cooking instructions on the haggis packaging. Typically, it's boiled in its casing for about 45 - 60 minutes.

Alternatively, for some modern versions, you can bake it in the oven.

Make the neeps:

Boil the diced turnip/swede in a pot of salted water for about 20 - 25 minutes, or until tender. Drain and mash with butter. Season with salt and pepper.

Make the tatties:

Boil the potatoes in salted water for about 15 - 20 minutes, or until soft. Drain and mash with butter and cream/milk until smooth. Season with salt and pepper.

Optional whisky sauce:

Melt butter in a small pan over medium heat. Add the chopped shallot and sauté until soft. Carefully pour in the whisky (it may flame briefly - stand back!). Cook for 1 - 2 minutes to let the alcohol evaporate. Stir in the cream and simmer gently until the sauce thickens slightly.

Season to taste.

Serve:

Plate the haggis alongside a scoop of mashed neeps and tatties. Drizzle with whisky sauce if using.

A top-down view of a bowl of Scouse Stew. The bowl is white with a dark rim. The stew contains chunks of meat, large pieces of yellow potatoes, and shredded red cabbage. A semi-transparent white box with a thin black border is centered over the image, containing the title and a description.

SCOUSE STEW

‘Scouse’ is a hearty stew traditionally associated with Liverpool and made with meat, root vegetables, and potatoes.



Ingredients:

Serves Four

For Scouse

- 450g stewing beef or lamb, diced
- 2 tbsp vegetable oil
- 1 large onion, chopped
- 3 carrots, peeled, sliced
- 450g potatoes, peeled and cubed (half for the stew, half for thickening later)
- 750ml beef (or lamb) stock
- 1 bay leaf, salt and pepper

For Blind Scouse (Vegetarian)

- 200g lentils (to replace meat)
- Vegetable stock instead of beef/lamb stock



Preparation Time

15 Minutes



Cook Time

2.5 Hours

Directions:

Brown the meat:

Heat the oil in a large pot over medium heat. Add the diced meat and brown on all sides. Remove and set aside.

Cook the vegetables:

Add the chopped onion to the pot and sauté until softened. Stir in the carrots and half of the potatoes.

Build the stew:

Return the browned meat to the pot. Pour in the stock, add the bay leaf, and bring to a boil. Reduce the heat, cover, and simmer gently for 1.5 - 2 hours, stirring occasionally.

Thicken the stew:

Mash the remaining half of the potatoes and stir them into the stew to thicken it. Simmer uncovered for another 20 - 30 minutes until the stew reaches your desired consistency.

Season and serve:

Remove the bay leaf and season the stew with salt and pepper to taste.

Serve hot with crusty bread and pickled red cabbage or beetroot on the side.



SINGING HINNY

A type of scone.

'Hinny' is a term of endearment in the dialects of the Newcastle area.

'Singing' refers to the butter sizzling in the rich dough when frying.



Ingredients:

Makes 4 - 6 hinny cakes

- 125g self-raising flour
- 2 tbsp sugar
- 2 tbsp butter, cold and cut into small pieces
- 60ml milk (plus a little extra if needed)
- 30g currants or sultanas (optional)



Preparation Time

15 Minutes



Cook Time

10 Minutes

Directions:

Prepare the dough:

In a large mixing bowl, combine the self-raising flour and sugar. Rub the cold butter into the flour mixture until it resembles breadcrumbs. Stir in the currants or sultanas, if using.

Make the dough:

Add the milk gradually to the mixture, stirring until a dough forms. You might not need all the milk - stop adding when the dough is just coming together and not sticky. Lightly knead the dough on a floured surface for a minute, just until smooth.

Shape and cook:

Roll out the dough to about 1cm thick. Cut into round shapes using a floured cookie cutter or glass.

Heat a frying pan over medium heat. Cook the hinny cakes for about 3 - 4 minutes on each side until they are golden brown and cooked through.

Serve:

Let them cool slightly, then enjoy warm with butter or jam. They can also be served with a cup of tea or coffee.



ETON MESS

A classic British dessert made from crushed meringue, strawberries, and whipped cream. It's simple to prepare and perfect for a summer treat!



Ingredients:

Serves Four

For the Meringue

- 2 egg whites
- 100g caster sugar
- 1/2 tsp lemon juice
- 1/2 tsp vanilla extract

Alternatively, you can use store bought meringue nests for convenience.

For the Eton Mess

- 300g fresh strawberries, washed, hulled and quartered
- 2 tbsp caster sugar
- 240ml heavy cream
- Fresh mint leaves, for garnish (optional)



Preparation Time

15 Minutes



Cook Time

2.5 Hours

Directions:

Prepare the meringue:

Preheat the oven to 110°C.

Whisk the egg whites in a dry bowl until soft peaks form. Gradually add the caster sugar, a tablespoon at a time, whisking continuously until the mixture is thick and glossy. Fold in the lemon juice and vanilla extract. Spoon small mounds of the meringue mixture onto a baking sheet lined with parchment paper.

Bake for about 1.5 - 2 hours, or until the meringue is crisp on the outside but still slightly chewy inside. Turn off the oven and let the meringues cool inside.

Prepare the strawberries:

Place the strawberries in a bowl and sprinkle with the caster sugar. Gently toss to combine and let them sit for about 10 - 15 minutes to draw out the juices.

Whip the cream:

In a separate bowl, whip the cream until soft peaks form. Be careful not to overwhip.

Assemble the Eton Mess:

Crush the cooled meringue into bite-sized pieces. Gently fold the whipped cream into the crushed meringue. Add the sweetened strawberries and their juices to the mixture. Fold everything together until just combined, creating a light and airy mess.



STAMPOT

Dutch Stampot is the comfort food of the Netherlands. Kale mashed potatoes, topped with smoky sausages - a perfect hearty meal.



Ingredients:

Serves Four

- 1 kg potatoes, peeled and cubed
- 500g kale or endive, chopped (you can also use other greens like spinach or cabbage)
- 1 large onion, chopped
- 4 smoked sausages (Rookworst) or any sausage you prefer
- 4 tbsp butter
- 120ml milk (adjust for creaminess)
- Salt and pepper to taste
- Optional: a pinch of nutmeg for flavour



Preparation Time

15 Minutes



Cook Time

30 Minutes

Directions:

Cook the potatoes and greens:

Boil the potatoes in a large pot of salted water for about 15 minutes, or until soft.

In the last 5 minutes, add the chopped greens to the pot to cook with the potatoes.

Cook the sausage:

While the potatoes and greens cook, prepare the sausage. Most smoked sausages can be boiled, grilled, or pan-fried. Follow the package instructions.

Mash the potatoes and greens:

Drain the potatoes and greens. Add butter, milk, salt, and pepper. Mash everything together until smooth. Adjust the milk and butter for your desired consistency.

Serve:

Plate the stamppot and top it with the cooked sausages. Sprinkle with a pinch of nutmeg if you'd like.

A top-down view of natural cleaning ingredients on a wooden cutting board. At the top center is a small glass bowl filled with white, coarse-grained salt. To the right and bottom right are several slices of bright yellow lemons. In the center, there are three green, lanceolate leaves. Below the leaves is a large, open glass jar with a silver metal clasp lid, which is currently empty. The background is a dark, textured surface, possibly a wooden table. The entire scene is framed by a white border.

NATURAL CLEANERS

Use natural cleaners in reusable containers
to cut down on single-use plastic and
repurpose everyday items for more
sustainable cleaning solutions.



Ingredients:

For All Purpose Cleaner

- Equal parts white vinegar and hot water
or
- 1 tablespoon of baking soda per 1 cup of hot water

For Natural Glass Cleaner

- 3 tbsp of white vinegar
- 1 quart of distilled water

For Fabric Softener

- Hair conditioner
- Distilled water
- Empty container or bottle with a lid



Preparation Time

15 Minutes

Directions:

All Purpose Cleaner

Choose whether you'd like to use white vinegar or baking soda. Put ingredients into a spray bottle and shake gently to mix.

Either of these solutions can be used to clean multiple surfaces. However, do not use acidic cleaners on granite surfaces, as the vinegar will be too harsh.

To customise the scent, add a few drops of your favourite essential oils such as tea tree oil.

Natural Glass Cleaner

For sparkling mirrors and windows, put ingredients into a spray bottle. Increase the ratio of vinegar and water to 1:1 for a more heavy-duty solution.

Add lemon essential oil (or any other scent) into the spray bottle if you choose.

Fabric Softener Made with Conditioner

Pour approximately 1 cup of hair conditioner into a clean container or bottle. Add approximately 3 cups of distilled water to the conditioner. Stir the mixture thoroughly to combine.

To use, pour about 1/2 to 1 cup of the homemade fabric softener to the rinse cycle of your washing machine.

A hand is holding a light-colored, spherical wool dryer ball in the foreground. In the background, the open door of a washing machine reveals a drum filled with white laundry. The scene is dimly lit, with the primary light source coming from the machine's interior, creating a soft glow on the laundry and the hand.

SAVE ENERGY

Save energy by using wool dryer balls to reduce drying time. Wool is a natural fabric softener; its properties help absorb moisture, which reduces static cling and softens fabrics.



Ingredients:

For Wool Dryer Balls

- Ball of 100 percent wool (avoid blends or acrylic yarn)
- Scissors
- Tights or a sock (optional)



Preparation Time
20 Minutes

Directions:

Wool Dryer Balls

Potentially reduce the drying time of clothes by 33%! Wool is a natural fabric softener; its properties help absorb moisture, which reduces static cling and softens fabrics.

Take the end of the wool and wrap it around your fingers a few times to create a small ball. Slide the loop off your fingers and continue wrapping the wool tightly around the loop in different directions, forming a ball. Continue wrapping until the ball reaches your desired size. Cut the wool and secure the exposed end under one of the wrapping passes.

Repeat the process to create more dryer balls. (Three to six balls is ideal for one load of laundry). Place the dryer balls inside tights or a sock, tying a knot to secure them in place.

Place the dryer balls in the washing machine and run a hot water cycle. Transfer the dryer balls to the dryer and run them on a high heat setting. Once dry, remove the dryer balls from the tights or sock if you used one.

After your dryer balls have been washed, dried, and formed into a dense ball, you can place them in the dryer with your clothes during your next load of laundry.

PREMIER SUITES

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