

Chef dishes on royal family's eating habits

By Stephanie Smith

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Prince William and Kate Middleton with (from back row left) Master Tom Pettifer, Camilla Duchess of Cornwall, Prince Charles, Prince Harry, Michael Middleton, Carole Middleton, James Middleton, Philippa Middleton and (front row from left) Grace van Cutsem, Eliza Lopes, Prince Philip, Queen Elizabeth II, Margarita Armstrong-Jones, Lady Louise Windsor and William Lowther-Pinkerton

Photo: AP

Chef Carolyn Robb made hundreds of meals over a 13-year career cooking for the British [royal family](#), but one ingredient never made it into the palace kitchen — garlic. 5. “They were so aware of being in public and close proximity to other people. So we were aware of that,” Robb told Page Six.

Another meal never prepared was Christmas dinner.

“We never cooked for Christmas because the family always went to where [Queen Elizabeth](#) was staying, either Windsor Castle or Sandringham House . . . so we were off for Christmas.”

Robb has just released her first cookbook, “The Royal Touch,” which includes recipes she made for [Prince Charles](#), [Princess Diana](#), [Prince Harry](#), [Prince William](#) and others.

Dishes include “mouse cupcakes” — chocolate cupcakes in the shape of the critters — the first dish she made for William and Harry, as well as spinach-filled puffed pastries that were inspired by some she ate on a trip with Charles to Istanbul.

Robb feels her book “demonstrates that the royal family [doesn’t] live on caviar and lobster” alone.

