

# Free pork pie making demo at food festival



VISITORS to this year's regional food festival will be able to watch professional pie makers creating the region's only organic Melton Mowbray pork pie.

Pie-makers from Brockleby's will be holding free pork pie making demonstrations every 15 minutes from 10am at their stand – A4 - at the East Midlands Food and Drink Festival.

The gastronomic festival, featuring more than 200 exhibitors, takes place at Brooksby Hall, near Melton Mowbray on Saturday, October 4 and Sunday, October 5.

The weekend of the festival marks a special milestone in the history of the Melton Mowbray pork pie. It is expected to be the week that the county's speciality officially receives protected geographical status from the European Union.

This piece of legislation means that only pork pies made in the region will be allowed to bear the Melton Mowbray name.

Brockleby's' pie – the only organic pork pie made in Melton Mowbray – is hand-raised in the traditional way without the use of a mould or tin, giving it a distinctive bow-sided shape.

It is made with organic Saddleback pork raised by Richard Mee of Hathern. Brockleby's, based in Asfordby Hill, Melton Mowbray, makes its own lard and the pie's succulent jelly is created from the trotters of the same rare-breed Saddlebacks. The filling for the pie is made using fresh, not cured, pork which is coarsely chopped, not minced in keeping with a traditional recipe.

The robust, crunchy pastry is made from organic unbleached white flour, which is ground at Whissendine Windmill in Leicestershire.

Top chefs Clarissa Dickson Wright and Rachel Green will be among the other attractions at the award-winning festival, expected to attract upwards of 20,000 visitors.

## Press release

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For further press information and high res pictures, contact Sarah Hall on 07963 269992 or Ian Jalland on 01664 813200.