

“Is our pie fit for a prince?”



The maker of an organic Melton Mowbray pork pie is hoping his special recipe gets the royal thumbs up.

Her Royal Highness, the Duchess of Cornwall, visited Brockleby's stand at the Royal Show in Warwickshire earlier this month and took the pie home with her.

“She told our trainee baker she'd take it home for Prince Charles,” Brockleby's owner Ian Jalland said. “We really hope he enjoyed it. We've worked really hard on perfecting the recipe and we know he is a great supporter of organic produce.”

Brockleby's pie is the only organic pork pie made in the borough of Melton Mowbray. From October this year, new European legislation means that only pies made in the area will be allowed to bear the town's name.

It is made to a traditional recipe using the finest cuts of free-range, rare-breed, organic, Saddleback pork, raised by farmer Richard Mee of Oakley Grange Farm, Hathern, Leicestershire.

The crunchy pastry is made to a hot-water recipe using organic, unbleached flour, milled at Whissendine Windmill in Leicestershire.

The pie, hand-raised in Brockleby's instore bakery, at Asfordby Hill, Melton, picked up the prestigious Roper Challenge Cup at the Melton Fatstock Show last year and it has won gold at the Great Taste Awards.

Around 100,000 visitors celebrated the best of English food, farming and the countryside at the Royal Show held at Stoneleigh Park, in Warwickshire. His Royal Highness, the Prince of Wales, and the Duchess of Cornwall were the guests of honour.

As well as owning Brockleby's farm shop, Mr Jalland raises livestock himself, farming land at Kirby Bellars and Wymeswold in Leicestershire and in Widmerpool, Nottinghamshire.

Picture shows: Brockleby's trainee baker Lloyd Roper with the Duchess of Cornwall

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