

# The Pie Ambassadors...

## Bob and the Doctor

When we found out that Pure Organics were no longer able to supply the wonderful meat pies they were making for us we wept, mopped up the tears and went on a search for the best darn pies we could get our hands on. Pure pointed us in the right direction.

Gary and Pauline Stiles said, "Go to Dunkleys, they taught us everything." Indeed, these guys know how to make pies - and not just any old pies. When three Michelin-starred Heston Blumenthal needed someone to make pies for his Little Chef venture, Mark and Bob came to the rescue. As well as Heston, Dunkleys make pies for the Royal Palaces and the National Trust.

It's a family business, now run by Simon (the third generation). He has a team of loyal employees - our contacts there, Mark and Bob have the extraordinary job titles of 'Pie Ambassadors'. Both of them, we kid you not, have the word 'PIE' on their number plates! They are the recipe gurus.

In the cartoon above, Mark (who's also a doctor!) is on the right, Bob is on the left.

Martin, our Chief Pie Taster, met up with Mark and Bob to see what they could do for us.



Mark and Bob are now making two classic, non-organic pies for us, and using ingredients from some of our existing suppliers. We found some amazing West Country farmers to supply us beef for our new Steak & Ale pie, and in their Chicken & Ham pie, they're using our free-range, rainforest-friendly chicken, from Peter Coleman in Devon. Prices start at £2.99 and are on special offer this week, so they're great value too.

Rose Prince wrote about our new non-organic meat in the Telegraph on Saturday. If you missed it, you can look it up online here: <http://tinyurl.com/yevl7sq>

Clearly we wanted some new organic pies as well, and the lovely Chantelle at Fresh! came to the rescue, as she often does. She has been making our wonderful veggie pies for a while, and also our new "Shepherd's Pie" Pie (so good we named it twice). She's created a luxurious Chicken, Leek & Mushroom Pie and a glorious slow-cooked Beef & Seasonal Root Veg Pie.

All the new pies are ready to order now (Dunkley's pies are available for delivery from the 16<sup>th</sup> Oct).

# Squash fest...



1. If you want the easy route, just peel slice and then chop the squash flesh (remove seeds and membranes) quite finely - into 1cm thick shards or squares.

2. To serve the soup from the squash, cut a lid off and keep it. Remove seeds and fibres. Scrape out flesh with knife and spoon - leave 1-2cm thickness in the wall or you'll puncture it. Chop flesh as above.

## Sunshine squash soup

You can take two routes here - the easy peel and chop method, where you just cook, blitz, warm and eat. Or, you can go a bit grander and scoop all the flesh out and use the squash shell as a bowl. It takes elbow grease but it's well worth the effort! Serves 2 as a main, 4 as a starter.

1 sunshine squash, or other squash weighing about 2kg

1 med onion, peeled and finely diced  
60g butter

1/2 tsp ground cinnamon

3 blades of mace (or pinch nutmeg)

Seeds from 1/4 vanilla pod (optional)

1-2 tsp sea salt, to taste

Black pepper, to taste

750-900ml litres chicken stock

1-2 tbsps sherry

3. Melt butter in large pan. Add onion: slowly cook for 15 minutes. Add squash and the spices (bar salt and pepper). Sweat squash with onions on a low heat for quite some time - between 30 and 40 minutes - until it's quite soft - add a splash of stock if you fear the squash is getting too dry.

4. Once tender, tip in all of the stock: simmer a moment, then puree until smooth. Pass soup through a sieve for a really smooth texture - it's a pain but well worth it. Taste and season with salt and pepper as needed.

5. When ready to serve, splash in the sherry, pour the soup into the hollowed squash (or just heat in a pan if you didn't bother with the hollowing malarkey!) and bake (lid off but warming in the oven next to the squash) at 170C for 30 minutes, or until the soup is warmed through.