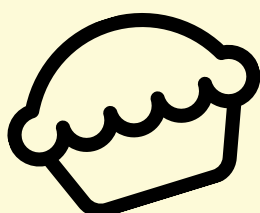




WHAT MAKES A PERFECT PIE?

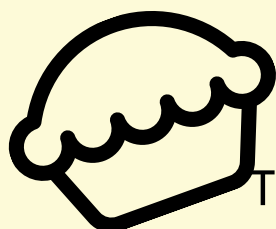
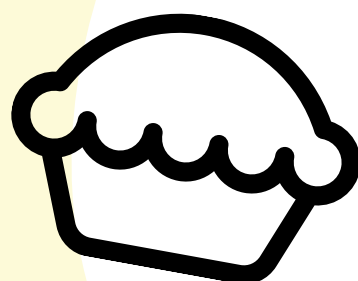


01 APPEARANCE

The perfect pie has a special grandeur about it. Tall, golden and shining- it holds its shape once heated and is covered with beautiful burnished glaze to catch the eye.

02 PASTRY

A pie's pastry case is essential to its architecture. It needs to be strong enough to hold its filling without risking leaks or tears. At the same time, flavour and texture are paramount. A rich, buttery flavour and short, biscuity mouthfeel will perfectly frame whatever filling can be found inside.

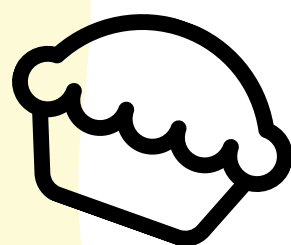


03 THE FILLING

The main event. You want a filling that is savoury and well balanced. Flavours should be harmonious: delicious but never over-seasoned. Again, mouthfeel is paramount- the filling should have bite to it but not so chunky that it bends the pie out of shape. A rich sauce or gravy should coat the filling without flooding out of the pie. Most importantly, we don't want a list of ingredients that looks like a chemistry exam- no artificial thickening agents or gums and no processed flavourings that leave an unpleasant, lingering after-taste.

04 ACCOMPANIMENTS

Make sure to celebrate your pie by choosing the perfect garnish. With its blend of meat, vegetables, gravy and pastry, a good pie doesn't need much adornment. Whether it's a bowl of steamed greens, a hearty ale or a glass of red wine, keep it simple and you will have a deliciously satisfying and complete meal!



WE MAKE HAND-CRAFTED, AWARD-WINNING PIES, DELIVERED WEEKLY THROUGHOUT BIRMINGHAM AND ALSO AVAILABLE EVERY MONTH AT EDGBASTON ARTISAN MARKET...VISIT OUR WEBSITE TO FIND OUT HOW TO ORDER!