

Food & Produce

with deliciously yorkshire

Produce local

The proof is in the puddings for Burtree as it makes national final

AN AWARD-WINNING baking business is celebrating after securing a place on the shortlist in the national final of delicious. magazine's inaugural Produce Awards.

Burtree Puddings, based near Darlington, beat off some tough competition to make it through to the finals with its Sticky Toffee Pudding and Sticky Toffee Sauce.

The family-run company is one of nine from the North East category in the awards set up by the monthly food magazine to celebrate the nation's food producers.

Launched as a farm diversification project in 2000 by Lea and Robert Darling, the business now supplies a number of outlets including farm shops, delis and food stores across England, Scotland and Wales.

Lea Darling, partner at Burtree Puddings along with husband Robert, said: "Being shortlisted for the delicious. Produce Awards is massive for us. As a small company that believes in making delicious puddings from the best ingredients, we are always humbled when our products are recognised as one of the best out there."

"It's also a great opportunity for us to present our products to food lovers around the country. Fingers crossed the judging panel like our puddings as much as our customers do."

Lea makes the Sticky Toffee Puddings, winner of six Great Taste awards including Supreme Champion in 2005, by hand in small batches in



JUST DESSERTS: Burtree's sticky toffee pudding and sticky toffee sauce has reached the national final of the inaugural Produce Awards.

the Darling family's farmhouse kitchen, using local free-range eggs, British butter and organic double cream and milk from a neighbouring farm.

"A great deal of attention to detail and excellent ingredients are used to make the puddings so they come to you as though you had made a single one yourself at home, and we feel this is part of our success,"

Lea added. In the first round, the regional panel of judges commented on the family's 'real passion for puds' and were impressed by the commitment to their product and the provenance of the ingredients.

The national final of the awards took place in mid-July when chefs including Theo Randall, Peter Gordon, food writer Sophie Grigson and

broadcaster Prue Leith CBE sat on the panel to decide the winners.

Editor Karen Barnes said: "Our team of expert regional judges assessed entries from some of the finest food producers in the UK. The standard was extraordinarily high, and it was a tough job deciding who would go through to the finals."

"The reputation of UK food has come so far over the past 10 years – these are exciting times – and delicious. is committed to honouring the hard work, commitment and passion of the people who produce that outstanding food."

The results will be announced in the October issue of delicious. magazine due to be released on October 1.

Recipe of the Week



FRUIT AND cheese are a match made in culinary heaven, and this salad using Shepherd's Purse Yorkshire Fettle paired with fresh nectarine and rockets by Yorkshire chef Brian Turner, is sure to make the taste buds sing.

Ingredients

- 8oz Yorkshire Fettle
- 4 Nectarines (not over-ripe)
- 16 black olives
- Red beet leaves, rocket, curly endive
- 4oz Brioche croutons
- 12 whole chives
- 6tbsp Olive oil
- 1tbsp oil
- 10oz butter
- 1tbsp Lemon juice
- 1tbsp Balsamic vinegar
- 1/4tsp Dijon mustard
- 1/4tsp crushed garlic
- Salt & pepper

Mix Dijon mustard and garlic with lemon juice. Add balsamic and then the olive oil, season and put to one side.

Wipe the fruit and cut round the stone into orange-like segments and put in a bowl. Carefully cut the Yorkshire Fettle into inch cubes and add to the fruit along with stoned black olives.

Make the brioche croutons by cutting into inch-size cubes and frying in the oil and butter. Leave to drain. Put the salad leaves into a bowl with the rest of the ingredients. Add half of the dressing. Lay the salad on to plates and sprinkle with the rest of the dressing. Top with chives and croutons.

Retail

Farm shop opens as part of Brymor's expansion plans



DOORS OPEN: The staff are ready and willing to help at Brymor's new farm shop which stocks a host of Yorkshire produce.

A RENOWNED Wensleydale ice cream parlour has launched a new farm shop which aims to promote and celebrate Yorkshire's food producers.

Brymor Ice Cream Parlour, based at High Jervaulx Farm near Masham, is already well known for its award-winning Guernsey ice cream which has been made and served on the farm since 1984.

A retail farm shop has now been included as part of the parlour and café, offering a selected range of locally sourced produce.

As an initial pilot scheme, the farm shop will stock other award-winning Yorkshire producers such as Shepherd's Purse cheese, Yorkshire Dales Meat, Wensleydale Cheese and Raydale Preserves, while their own ice cream will also be available in take-home packs.

The existing ice cream parlour and café, which attracts more than 150,000 people each year, will continue to serve more than 35 flavours of award-winning dairy ice cream, plus

light lunches, snacks and refreshments.

This is the first phase of planned developments which include the expansion of the café, the introduction of a farm animal viewing area and an education zone for children to learn about farming and dairy production.

Operations director Nicola Moore said: "Yorkshire has an amazing range of food producers and as dairy farmers and producers ourselves, we are passionate about promoting great quality, locally sourced

food and the importance of the farming industry.

"We get fantastic feedback about our ice cream from our visitors to the parlour and we hope our new farm shop will help more people to appreciate and celebrate what other Yorkshire producers have to offer."

The parlour and farm shop are open daily from 9am to 6pm.

There is also a safe children's play area where children can enjoy the climbing frame and John Deere tractors.