



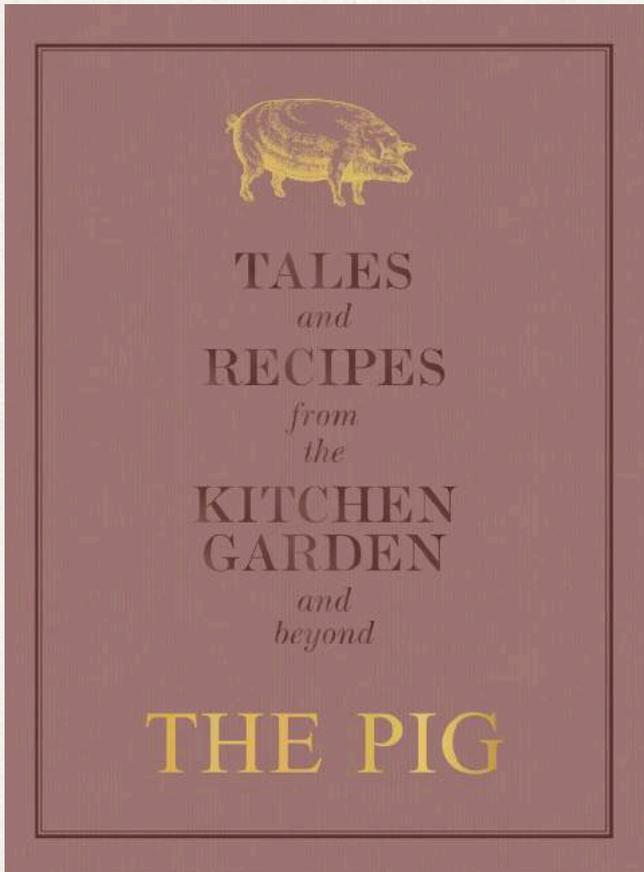
# THE PIG

TALES and RECIPES from the  
KITCHEN GARDEN and Beyond

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*The first Pig, in Brockenhurst in the leafy heart of the New Forest, was previously a hotel called Whitley Ridge. It's a lovely old house, of course, but the lightbulb moment came when I saw the walled garden. A beautiful but neglected spot, full of weeds and with just a couple of carrots growing, it was the potential of the garden that really swung it for me. Right from the beginning, we wanted the kitchen garden to be the heart and soul of the place and to play a big part in influencing the menu. We talked about a change to the traditional hierarchy of the kitchen team, whereby the kitchen gardener and forager would become equally ranked lieutenants – along with the sous chefs – to the head chef.*

**– Robin Hutson, Co-Founder of The Pig**



*The Pig* is a stylish, practical guide to living the good life with tales and recipes from the kitchen garden and beyond.

Inside the pages of *The Pig* you will find:

Classic recipes from rib of aged beef and shepherd's salad to proper fish pie, porchetta and even a pink blancmange bunny.

The Pig's Guide to Pigs from identifying different cuts of meat to making your own sausages.

How to pickle, forage and identify edible flowers and suggestions on how to bring the weird and wonderful vegetables, fruits and salads from the garden into the kitchen.

Interior inspirations and how to recreate the comfort and

elegance of *The Pig* at home covering everything from how to buy at car boot sales to the art of lighting.

Spa treatments to soothe and relax and how to create a relaxation room of one's own.

Party tricks, from hosting your own festivals to summer feasts and winter gatherings, including creating the perfect playlist and the best recipes to cook outdoors.

Recipes featured in the book include corned beef and coarse-grain mustard hash; chicory, braised fennel and apple salad; tomahawk pork chop with rainbow chard and mustard sauce; cylindra beetroot and horseradish toasts; spiced pear crumble; lemon and lime basil posset; lavender shortbread; and gooseberry tartlets – dishes packed full of flavour.

For press enquiries and review copies please contact

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## Chapters featured in the book include:

roots...  
kitchen memories and home favourites

porkology...  
and how to make a sausage

pickings...  
eat up your greens (and yellows and purples)

wild...  
foraging finds and hedgerow tips

classics...  
old-school dishes to warm the cockles of your heart

tipples...  
it must be time for a drink by now

design...  
cosy rooms, upcycled finds and the art of unshiny

chill...  
the story of how a shed became a spa

uncut...  
party tricks, summer feasts and a few good tunes



*The Pig: Tales and Recipes from the Kitchen Garden and Beyond* means everyone can enjoy The Pig from the comfort of their own homes.



### EDIBLE FLOWERS

We love our flowers so much at The Pig that sometimes we eat them. Edible flowers add colour, flavour, texture and a touch of oohsie to dishes. Here's our pick of the bunch...

- 1. Cheese overnight**  
A little bitter in flavour, the oat stalk and root dishes with sweet tastes.
- 2. Shrimp**  
This is a slightly unusual like flower, but we love and dislike dishes.
- 3. Nasturtium**  
Edible nasturtium can be used in salads or fish dishes.
- 4. Yellow chrysanthemum**  
Cautious and considerate that they don't taste of much, so they can be used in everything and everything, including desserts.
- 5. Basil**  
Generally used as a pesto or in flower cordials.
- 6. Carduus**  
Incredibly considered that they don't taste of much, so they can be used in everything and everything, including desserts.



For the chips, that'll want to see your piggy the day before you plan to cook. Allow 1 x potato per person, depending on the size of the potato, use the potatoes. Cut a small slice from one side and place the rest, flat side down on the chopping board. This should mean the potato is cut into thick and thin slices, which are as thick as the chips. Cut lengthwise into 1/2 inch slices, which will keep the potato together. Cut these slices again into 1/2 inch thick, and cut into chips with 1/2 inch wide.

Place the chips in a bowl and cover with salt water. Then put them in the refrigerator overnight to season the chips. On day 2 (cooking day), drain off the water and shake gently.

For the first cook, season the chips for 10 minutes using 2 medium large pots of oil at 170°C. You want them done to just cook so you get that nice, fluffy texture inside. Drain them into a colander and drain on kitchen paper. Then drain and lay them on kitchen paper to soak up any moisture. They'll get nice and dry for the second fry if there's too much water in them.

Preheat the fryer to 180°C (350°F) for the second cook. Drain the chips in the fryer for 10-15 minutes, until they're done. When they're done, remove the chips and drain on kitchen paper. They should be golden and crispy. Season and serve. They need to be eaten on the day of making and can be reheated, but our experience that doesn't tend to be a problem.

For the lobster, that'll want to see your piggy the day before you plan to cook. Allow 1 x lobster per person, depending on the size of the lobster, use the lobster. Cut a small slice from one side and place the rest, flat side down on the chopping board. This should mean the lobster is cut into thick and thin slices, which are as thick as the chips. Cut lengthwise into 1/2 inch slices, which will keep the lobster together. Cut these slices again into 1/2 inch thick, and cut into chips with 1/2 inch wide.

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**studland bay lobster & thrice-cooked chips**

We suspect this combo was invented in the US, but as the risk of opening the rest of the world, we think the most delicious, restaurant lobster comes from around our shores. Our lobster was born at The Pig on the beach. There's something about eating seafood in sight of the sea that just feels right. Makes you feel like you're really meant to be outdoors if the sun's on the water or the water's in the sun!

At The Pig on the beach you can see the sea from our restaurant terrace, and our little generation lobster fishermen Jeff Lander in his boat, filling his pots. They get to the lobster within an hour of being caught, and you won't find better tasting lobster, which adds up to the place the same day.



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What do you think of when you hear the word 'blanchmange'? Depending on your age, it either reminds you of tawdry school dinners, a Boney Python sketch, or Jeremy's Sunday lunch. Whatever it is your head, one version of this great pudding should help change your thinking. It's a deliciously light, fresh dessert that's been a real hit on the menu. And it's great for sharing. We use local Devon strawberries, but if you can't get hold of them, natural yoghurt will work too. Serve with seasonal strawberries to add an extra zing.

**pink blanchmange bunny**

Soak the gelatine in cold water then the cream slowly. Sift the water out of the gelatine using a muslin and add to the warm cream, stirring until it's melted. Add the icing sugar to the strawberries and blend to a paste in a food processor. This separates it through a fine sieve to ensure any remaining seeds. Add the berries to the cream and mix, and then add the strawberry puree. Pass through a fine sieve again before pouring into a small mould to give a neat shape of about one heaped to heavy and chilling in the fridge. To make the strawberry decorations, wash the berries and quarter them (depending on how big you want them), then put in a small bowl with the icing and the sugar and give it all a good mix by hand. You want to release all the liquid from the berries, so even the best seeds will settle and allow it to rest at room temperature for a while. Wash or wash or wash should do it.

When you're ready to serve, turn the blanchmange out of the mould and give the strawberry decorations a good shake around the outside of the bunny.

- Serves 4**  
**For the blanchmange**
- 200g cream
  - 100g icing sugar
  - 100g strawberries
  - 10g gelatine
  - 10g fresh icing sugar
  - 10g fresh fruit strawberries
  - 10g fresh butter
- For the strawberry decorations**
- 1 small punnet strawberries
  - 10g icing sugar
  - 10g fresh icing sugar

**Author Information**

The Pig opened in 2011 in the New Forest and became an instant hit. A more relaxed take on the country hotel, The Pig's unique selling point was, and still is, its kitchen garden which remains at the heart of each hotel.

Founded by Robin Hutson (who created Hotel du Vin and launched Lime Wood), his wife Judy Hutson (who is responsible for the interiors) and David Elton, The Pig's litter has grown to six, with more on the way. The hotels have won a fervently loyal following and a string of industry accolades.

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