



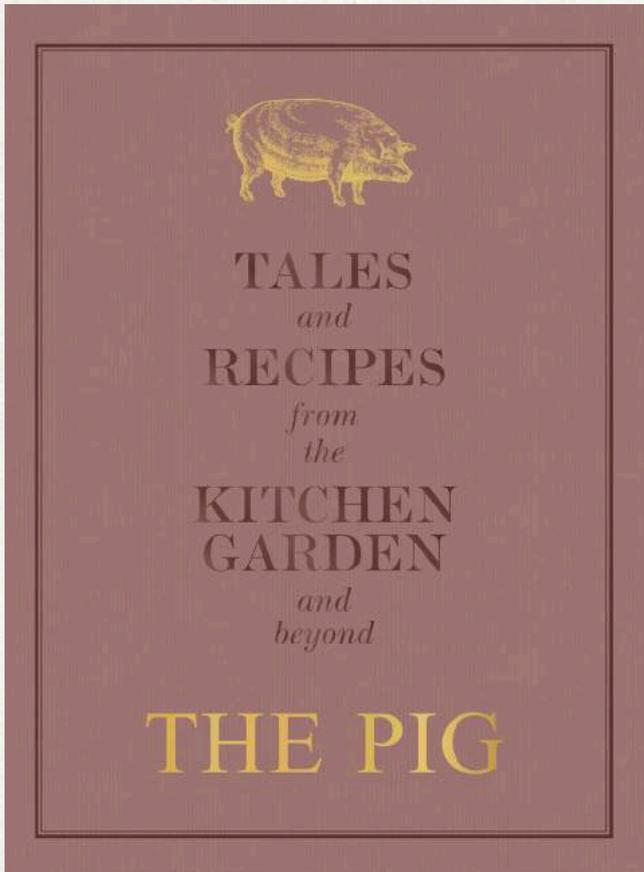
THE PIG

TALES and RECIPES from the
KITCHEN GARDEN and Beyond

Published by Octopus | 1 August 2019 | Hardback | £30

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

Caroline Brown on caroline.brown@octopusbooks.co.uk or 020 3122 6689 or Harriet Walker on harriet.walker@octopusbooks.co.uk or 020 3122 7151

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Camilla Leask on camilla@willowpublicity.co.uk

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 soft petals and stems make great garnishes.
- 2. Borage**
One of the most beautiful flowers to eat, borage has a delicate, slightly cucumber-like flavour. Use on fish and chicken dishes.
- 3. Nasturtium**
Slightly peppery, nasturtium can be used in salads or on fish dishes.
- 4. Yellow chrysanthemum**
Cautious and considered that they don't taste of much, so they can be used on everything and anything, including desserts.
- 5. Basil**
Generally used as a pesto or in flavour cordons.
- 6. Cardamom**
Incredibly considered that they don't taste of much, so they can be used on everything and anything, including desserts.



For the chips, that'll want to start your prep the day before you plan to cook. Allow 1 x potato per person, depending on the size of the portion, 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 one side and ends and won't roll around as you try to chop it. Cut lengthwise into strips (1/2 inch thick), while keeping the potato together. Cut these down again into 1/2 inch wide, and cut into strips into 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 starch. On day 2 (cooking day), drain off the water and shake quickly.

For the first cook, season the chips for 10 minutes using 2 medium large pots of salted water. You need them to just cook so you get that nice, fluffy texture inside. Drain them into a colander and leave to drain, drain and lay them on kitchen paper to soak up any moisture. They'll still have that gummy texture if there's too much water in them.

Preheat the fryer or pan of oil to 160°C (325°F) for the second cook. Drain the chips to the fryer for 10-15 minutes, until still steamy. When they're ready to cook, produce the fryer or deep pan to 180-190°C (350-375°F) and fry the chips until golden brown and crispy. Season and serve. They need to be eaten on the day of making and can't be reheated, but our experience that doesn't need to be a problem.

For the lobster, that'll want to start your prep the day before you plan to cook. Allow 1 x lobster per person, depending on the size of the portion, 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 one side and ends and won't roll around as you try to chop it. Cut lengthwise into strips (1/2 inch thick), while keeping the lobster together. Cut these down again into 1/2 inch wide, and cut into strips into 1/2 inch wide.

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

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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 version 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 doesn't really want to eat anything if the sun's on the water or the waves are in.

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 lobsters, which add up to the place the same day.



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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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