

Pickle Producer Relishes Success

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Each year, the Great Taste Awards judging panel assesses the very best of fine food. Organised by the Guild of Fine Food, the Awards are the acknowledged benchmark for the speciality sector.

This year, over 49 days between March and early July, an esteemed panel of 400 food and drink experts came together to test over 10,000 artisan products. Overall, 31% of the products were deemed delicious enough to receive Great Taste gold stars.

West Country based food business, The Bay Tree, has been expanding their range of award-winning preserves and chutneys for over 20 years. The exceptional flavours of their artisan products have continuing success with The Bay Tree's Piccalilli and Garlic Pickle, both receiving gold stars at the Great Taste Awards 2015.

Repeatedly earning a variety of accolades for their artisan range of preserves and pickles, The Bay Tree frequently succeed in creating recipes that add a modern twist to popular favourites. The Bay Tree's Piccalilli is a crunchy mix of vegetables in a tangy yet smooth mustard sauce. Their Garlic Pickle is a delicious take on an Indian treat – the perfect pairing for a curry.

Emma Macdonald, founder of The Bay Tree, commented: *"We are overjoyed to be able to add the Great Taste logo to another two of our products. Here at The Bay Tree, we spend a lot of time carefully developing the flavour combinations of our jams, pickles, preserves and cooking sauces. It is always a triumph when our products are accredited for their taste – especially by such a distinguished group of judges."*

Find The Bay Tree and a delectable selection of their artisan preserves at **Stand 3914** at Speciality & Fine Food Fair, Olympia National London - 6th-8th September 2015.

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