



**WINNERS OF NATIONAL ARTISAN
FOOD & DRINK AWARDS ANNOUNCED!**



FRESH MEAT

As judged by the **Great British Food** team

Winner

Lidgate Butcher Himalayan Salt Aged T Bone Steak, £31.50 per kg, lidgates.com

"Easily one of the finest steaks our panel had ever tried. When cooked medium rare the beef cut like butter and was meltingly tender, with a gloriously rich and complex beefy flavour. The care and attention that clearly goes into sourcing, butchering and ageing the meat has definitely paid off – with incredible results."

Highly commended

Highland Game Fillet Of Scottish Wild Venison, £39 per kg, stockists at highlandgame.com

"Absolutely stunning quality meat, our judges raved about his venison fillet. It has a rich, gamey flavour that's complex but not at all overpowering. We cooked two separate fillets, rare and medium – both times they cut like butter and were incredibly tender and juicy. The butchering is also superlative."

The Thoughtful Producer Game Hung Chicken, from £15.99, thoughtfulproducer.co.uk

"Not just any chicken – this beautifully plump free-range bird is dry plucked and game-hung for supremely flavourful meat that's miles above ordinary roast chicken. They are bred for longer than a standard chicken, making for larger, mature birds with lots of meat"

BACON

As judged by chef and food writer **Valentine Warner**

Winner

Ludlow Dry Cured Back Bacon, £3.50 for 180g, ludlowfoodcentre.co.uk

"This was an outstanding product! The meat was giving and juicy and didn't leak during frying. The salting was gentle, allowing the delicate taste of the meat to shine. Well done!"

Highly commended

Emmetts Blythburgh Pork Unsmoked Back Bacon, £16.45 per kg, emmettsham.co.uk

"Very tasty in an old-fashioned way – meaty with a distinctive 'farmy' taste and a wonderful old-school simplicity. The salting was sensitive and well done while the meat was tender and very tasty."

Helen Browning Smoked Back Bacon, £4.49, ocado.com

"Very tasty, this bacon was salty and sweet in wonderful harmony. A classically good bacon that one would be lucky to find next to a good egg. Overall, a well balanced and careful product."



CHARCUTERIE

As judged by curing and smoking expert **Steven Lamb** at River Cottage

Winner

Emmetts Suffolk Black Ham, £28.95 per kg, emmettsham.co.uk

"The vibrant pinkness of the meat hidden under the mahogany skin is smoky and moreish. This is a ham that is evocative of a certain time and craft which ought to be championed and preserved for future generations to enjoy."

Highly commended

Woza Wild Venison Biltong Original Beef, from £4, eatwoza.com

"Soft morsels of pure quality, with a flavour on a grand scale. They might be packaged as a snack, but they're more significant than that. Intriguing snippets of deliciousness!"

Three Little Pigs Rare Breed Chorizo, £6.99, partridges.co.uk

"Smoky, spicy and sweet in equal measures, as well as having a little oiliness which gives it an authentic stamp of approval. There isn't a blow-your-socks-off, big chilli hit, but instead a chocolate richness that's rounded and subtle. The provenance of the pork is second to none, and this is a gem of a product."



BEER

As judged by beer writer & critic **Sophie Atherton**

Winner

Tiny Rebel, Cwtch, from £2.30, tinyrebel.co.uk

"From the hoppy, caramel aroma to its coppery-amber colour, onto grapefruit and pine hop flavours balanced with nutty-cakey malts, everything about this beer is enticing."

Highly commended

Moor Beer, Nor' Hop, £2.20, moorbeer.co.uk

"A close second, the pronounced citrus aroma of tangerine, mandarin and lemon made me want to dive in. I wasn't disappointed – zesty bitterness, perfumed, floral hop character and a restrained sweetness make for a craft beer classic."

Siren Craft Brew Bourbon Milkshake, £5.39, honestbrew.co.uk

"A marriage of silky chocolate, bourbon whisky flavours and vanilla. A chocolatey delight that would work well in lieu of a dessert – to be sipped rather than quaffed."





At *GBF* we're all about celebrating small artisan producers - in fact, we set up the **Great British Food Awards** four years

ago precisely to give them the praise they rightly deserve!

So for this year's awards I'm absolutely delighted to see so many truly innovative small companies coming top. I'm proud to say that all of our winners represent the very best of modern British food today. From Bessie's Tea Parlour – who use local Kentish ingredients and hand foraged delicacies to create some of the most delicious bakes our panel have ever tried – to Dyfi Distillery and its small-batch Pollination Gin, which again uses foraged botanicals to create a superlative spirit.

After an unprecedented number of entries and four months of rigorous shortlisting, testing and tasting – the results are in! We are proud to reveal the winners of the **Great British Food Awards 2017**. The following products reflect the exciting developments in British artisan food. And we can guarantee that each one will blow your socks off!

Natasha

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HOW WE JUDGED...

- We had a record number of entries – all of which demonstrated the thriving food scene that is alive and kicking in the UK. This year we taste-tested every single product entered, giving scores primarily based around taste but also taking into account provenance and value for money.
- We then made a shortlist of our favourite products in each category, and asked our panel of celebrity experts and *GBF* testers to taste each product and name their favourite – along with two highly commended products.

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After the link, right click the appropriate award logo and select 'Download' from the menu



PLEASE SEE
PAGE 3 FOR
THE FULL LIST
OF RESULTS

The full list will be featured in the October issue of *Great British Food*, on sale 7th September 2017.