

Help Yourself to a Slice Of Pie... For Peat's Sake

Kerry's distinctive new delicacy communicates a strong environmental message in bite size chunks.

Artists at In-Situ have combined Asian flavours with one of East Lancashire's favourite delicacies in a tasty bid to connect local folk with the peat uplands of Pendle.

The Pendle Peat Pie is a novel interpretation of that Friday night post-pub staple: chips and curry sauce – and its inventors hope it will raise awareness of the importance of Pendle's vast peatlands in locking in carbon and reducing flooding.

In-Situ artist Kerry Morrison teamed up with independent chef Andrew Dean to perfect the recipe, with ingredients which reflect East Lancashire's cultural diversity. Inside the traditional pie crust case, the filling is a combination of velvety lentil dhal and diced potato topped with a layer of spinach.

These ingredients reflect the peat (dhal) held in place by coire logs (chips) and the fresh plant growth on the surface of the peat (spinach). It can be served open, like a tart or with a pastry lid, like a traditional pie.

The pie tastes like a slightly spicy and aromatic take on a traditional meat and potato pie but the definitive recipe can be fine-tuned to suit vegetarian or even vegan diets.

"It's a proper wholesome Lancashire pie and we are hoping that a number of artisan bakers, cafes, pubs and restaurants will start using the recipe so that it appears on menus across the area," said Kerry.

“Sharing food brings us together and strengthens the bonds between us and food also connects us to our environment”

"We are happy for different producers to add their own twist to their pies, as long as the basic ingredients comprise, dhal, chips and spinach or kale – to represent the three vital elements of a successful peat restoration project.

"I've worked on food projects before, but this is a much broader project that involves artisan food businesses to reach a wider audience to communicate the importance of the peat restoration story in bite-size chunks – quite literally!"

The Pendle Hill Landscape Partnership has restored several acres of peat on and around Pendle and the pie will receive its official launch in spring, when peat restoration volunteers will march up to

the summit to plant swathes of upland cotton grass to form a natural protective blanket over the regenerating peat.

The benefits of healthy peatlands are supported by robust climate science. The peat locks in new carbon and prevents existing carbon leaching into the rivers and the atmosphere by erosion. It also soaks up gallons of water – rather like a sponge – and slows water run-off to reduce flood risk downstream.

“Sharing food brings us together and strengthens the bonds between us and food also connects us to our environment,” added Kerry. *“We’re very lucky that the farmers and food producers around Pendle are still very much connected to the environment and their customers and we hope that the Pendle Peat Pie will reconnect people with the environment on a deeper level.”*



Recipe: Pendle Peat Pie

- Shortcrust pastry
- Curried brown dahl
- Roasted diced potato
- Spinach or kale

Serve with mushy peas (optional)

