



Best Speciality from East Anglia and Midlands

Crackling wins favour with Great Taste judges

The Great Taste Golden Fork for Best Speciality from East Anglia and the Midlands has been presented to Redhill Farm for its Free Range Loin of Pork – described by one Great Taste judge as having “exceptional crackling and succulent flavoursome meat”. Many of the Great Taste judges praised the succulence of the pork and one found the crackling “a Eureka moment”. Redhill Farm uses artisan skill and slow rearing methods to produce pork which has an incredible depth of flavour and tenderness and it was the combination of flavour, tenderness and crackling that convinced the Great Taste judges that Redhill Farm deserved the Great Taste Golden Fork.

Out of 10,000 products entered into Great Taste 2014, Redhill Farm’s Free Range Pork was awarded its honour at the Great Taste Golden Forks Dinner on September 8th, where over 300 guests from the world of fine food gathered to hear the results of many months of judging.

Contact: Redhill Farm Free Range Pork 01427 628270 www.redhillfarm.com

The Best Speciality from East Anglia and the Midlands was sponsored by Aga Rangemaster and also nominated this year was a Great Taste 3-star Joie de Chèvre from Brock Hall Dairy of Shropshire and a Great Taste 3-star Gooseberry & Limoncello Ice cream made by Alder Tree of Suffolk.