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MARCH 2016

FOOD & DRINK

# feast

Norfolk

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Husband and wife team Matt and Steph Brown from West Norfolk launch their new vodka, **Wild Knight Vodka**, and create an exclusive cocktail, Wild Feast, just for us!

**SARAH HARDY** takes a sip

**THE NORFOLK COUPLE** are keen to reinvent the reputation of vodka by creating their own premium version. Wild Knight Vodka, which is so smooth, is most definitely for savouring and sipping not guzzling back like so many teenagers like to do often illicitly! The spirit, now on sale, is the brainchild of Matt and Steph Brown from Beachamwell, near Swaffham, who have been working on their idea since 2010.

Matt explains: 'I travelled to Outer Mongolia as my brother was getting married there. Vodka plays a huge part in Mongolian social life even the wedding day starts by everyone sharing a bowl of vodka.'

'Many bottles of vodka were consumed during my stay and it got me thinking about how Steph and I could produce one in Britain.'

They hooked up with a master distiller in Cambridgeshire to create a high quality vodka which was launched last month. It uses the finest East Anglian barley, which is ground and has water (which is filtered four times) added from ancient chalk aquifers running under the eastern region. It is then kept at a temperature of 18°C to ferment, filtered once and then the vodka is created from a single distillation. It has a very subtle aroma, a mellow taste and Steph's favourite description is 'liquid silk'.

The couple, who financed the business themselves and have a background in marketing, have paid real attention to detail, with the bottles themselves of particular note. Steph says: 'We drew on the experience of a specialist label manufacturer and they have helped us create the most amazing labels, all individually crafted from pewter. Each one is hand polished and looks incredible!'

The first batch of the drink is 120 70cl bottles, which are now available through the company's website. It is hoped a larger production run of 700 bottles will quickly follow. And you can expect to see the vodka on sale in leading food and drink establishments, such as Harper Wells in Eaton, Norwich, and served in bars and hotels across the region such as The Hoste in Burnham Market. —



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vodka



PICTURES BY DEBBIE HARRIS visit [www.2upphotography.co.uk](http://www.2upphotography.co.uk)



DEPUTY EDITOR EMMA OUTTEN ENJOYING A WILD FEAST

# COCKTAILS

THE FEAST NORFOLK TEAM of Sarah Hardy, Emma Outten and Andy Newman, attended an early tasting of Wild Knight Vodka at The Rosebery pub in Norwich. It's a tough life, we know! Resisting the temptation to simply gulp it down, we sipped and tasted and thoroughly enjoyed this ultra smooth drink which can be enjoyed just on its own. But Rosebery bar manager Tim Dodd, an experienced mixologist, produced two marvellous cocktails to demonstrate the vodka's versatility. And one, Wild Feast, was created just for us! We were very flattered with our signature cocktail, especially as it was simply divine.

Matt and Steph Brown (Wild Knight Vodka) are holding exclusive Wild Knight Vodka tastings during 2016, details of which are available on their website at [www.wildknightvodka.co.uk](http://www.wildknightvodka.co.uk)



## WILD FEAST

### INGREDIENTS/METHODOLOGY

1. Norfolk lemon balm (small handful), muddled with 1/2 shot (12.5ml) of sugar syrup
2. A pinch of Norfolk mint, gently muddled together
3. Fill a Boston cocktail shaker with ice and add a double shot (50ml) of Wild Knight English Vodka, stir gently
4. Add all the ingredients into the shaker and stir until frosting occurs on the outside
5. Doublestrain into a chilled coupe martini glass
6. Add a grating of lemon zest to finish

## WILD KNIGHT MARTINI

### INGREDIENTS/METHODOLOGY

1. Doubleshot (50ml) of Wild Knight English Vodka
2. Splash of Dry Vermouth
3. Olive to garnish
4. Fill a metal shaker with cracked ice. Pour in the dry vermouth (we prefer Mancino), stir briefly and strain out. Add Wild Knight English Vodka and stir briskly for about 10 seconds, strain into chilled cocktail glass, and garnish with an olive