



## Magic bean

Celebrate the endless joys of the cacao bean during **Chocolate Week** (October 13-19). Mingle with expert chocolatiers at tastings, attend workshops and sample innovative new flavours. To find out what's on near you visit [chocolate-week.co.uk](http://chocolate-week.co.uk). **Daylesford Organic** (01608 731700; [daylesfordorganic.com](http://daylesfordorganic.com)) is launching a deliciously rich dark chocolate and manuka honey bar, and another embedded with figs. Having worked with top chocolatiers, these sweet treats join their collection of Fairtrade chocolates and truffles. For a decadent dining experience, head to the Brunello Restaurant in Kensington's **Baglioni Hotel** (020 7368 5900; [baglionihotels.com](http://baglionihotels.com)) for a chocolate afternoon tea. Enjoy dark chocolate scones with white chocolate chips alongside classic cucumber and cream cheese finger sandwiches. The tea costs £28 per person. Feeling inspired? Join a Chocolate Connoisseur evening at Edinburgh's **Coco of Bruntsfield** (0131 228 4526; [cocoofchocolate.co.uk](http://cocoofchocolate.co.uk)) to master the art of making your own and to discover why they believe Banyuls, a rich grenache, is the perfect match for chocolate. London-based **My Chocolate** (020 7269 5760; [mychocolate.co.uk](http://mychocolate.co.uk)) also hosts tempting chocolate-making workshops at a retro kitchen in the heart of the city. After learning about the processes involved in moving from bean to bar, don an apron and, with a glass of champagne in hand to help creativity flow, decorate your chocolates and truffles with crystallised rose petals and nutty brittle. At the end of the session, take your creations home to share, or not, with your loved ones. *HA*

## The whole hog

**Simon Gaskell is flying the flag for English charcuterie with his salami. The Real Boar Company (01249 782861; [therealboar.co.uk](http://therealboar.co.uk)) ethically farms wild boar in the Cotswolds. Their diet of foraged acorns, fungi and cherries explains the depth of flavour, or perhaps it's that splash of red wine. We are not the only ones taken with the range, it was recently awarded three gold stars at the Great Taste Awards. £11 for 200g; from Harvey Nichols and independent delis around the country.**



# FoodNEWS

As the evenings start to draw in, Rachel Truman searches out fine chocolates and tasty British salami

## Slice of life

Hurray! Autumn is nearly here, time to start eating pies again. To be honest, this selection had us tucking in already.

### RHUG ESTATE

The beef in these pies comes from organic Aberdeen Angus cows, bred and reared on Lord Newborough's Rhug Estate in North Wales.

£3.95 each; [rhug.co.uk](http://rhug.co.uk)

**SIMPLE SIMON'S PERFECT PIES** Hand-baked in the Scottish Borders and delivered to your door, these puff-pastry pies (below) have been crafted with care. All the meat is organic and sourced locally. We're rather taken with the posh pork pie made with organic Lanarkshire pork and white wine. £3.55 each; [simplesimonspies.co.uk](http://simplesimonspies.co.uk)

**LOVE PIES** Autumn sees the launch of a new foursome of tartlets (above): the spinach and artichoke with a Parnesan crust tartlet and roast Mediterranean vegetables in chipotle red pesto with goats' cheese are our favourites, but the Gruyère, bacon and potato, and chorizo with roasted red peppers in a chilli-laced cream sauce are tasty, too.

Available from Selfridges stores in London, Birmingham and Manchester. £2.95 each; [welovepies.com](http://welovepies.com)

