

Episode 166 show notes and advice

Episode description

For those with a vegetable garden, The Pig's offering is a source of inspiration and envy among many, all of which thrives under the watchful eye of Group Head Gardener, Ollie Hutson.

This week's 'grow, cook, eat, arrange' brings us a fantastic array of tips and recipes to take from Ollie's expertise and bring into our own growing and cooking, drawing on a love of the natural world that's spanned his entire life.

In this episode, discover:

- The Pig's humble beginnings and the exciting expansion of its gorgeous hotels
- How Ollie, as Group Head Gardener, approaches the natural world and focuses on creating a '25 mile menu'
- What to sow in March and April to fill the 'hungry gap' in the kitchen garden
- Some of Ollie's favourite recipes, taking inspiration from The Pig's luxury menu

The origins of The Pig chain, and the joys of being a family business (2:10)

Many listeners will be familiar with The Pig, and may have visited at least one of its characterful rooms, but Ollie first takes us through the business' early days, expanding from its first location in Brockenhurst into a revered chain.

Ollie's philosophy taking on all the veg gardens throughout the chain (5:00)

As Group Head Gardener, Ollie is able to indulge his childhood where he was always in touch with the natural world surrounding him. Organic gardening is central to The Pig's ethos, and a particular passion point for Ollie is the focus on local growers - they strive for a '25 mile menu', where 95% of produce is sourced within that radius.

How to fill the gap in the veg garden for March-April (9:00)

March and April are known as the 'hungry gap', being a particularly tricky time for the vegetable garden. That said, some Kales like Red Russian are fantastic for their provenance during such a challenging period.

Looking ahead to things we can sow in April, Ollie's vegetable garden wouldn't be complete without Winter Squashes - they're best harvested in September, but the wait is well worth it for a tasty addition to the veg garden.

Ollie's favourite recipes (12:45)

Finally, while Ollie modestly says he's a home cook and not a chef, we find out his favourite recipes and things to cook at this time of year - Ollie particularly loves using Cavolo Nero in a roast, and Wasabi Rocket in a fiery salad.