Beaconsfield family's traditional Ossetian pie business that people can't stop raving about

The family-run business has had some great reviews

By **Emily Craigie**

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At the start of the Covid pandemic, Soslan Salamov's work dried up and he was left to try and find a new way to support his family.

He owns a business facilitating access to British education for international students which, for obvious reasons, hasn't been in high demand over the last year.

However, what has come out of the uncertainty is Salanti Pies - a Beaconsfield family-run business selling delights from Ossetia, a region of southern Russia where Solsan and his wife Zarina are from.

Speaking about the business, Soslan said: "Last year was extraordinary for all of us in terms of time to reflect, to look back, to think outside the box.

"And all the friends were tremendously encouraging, it was like, come on guys, your pies are delicious, why don't you start selling them. So it has all finally clicked together."

The family, who usually travel to Russia once or twice a year to visit family there have not been back since 2019.

In Ossetia, the pies are a huge part of the culinary tradition and always make an appearance at special events.

"Everything we do is inspired by traditions," Soslan continued. "My grandma was saying that baking Ossetian pies requires not only hot oven, clean clothes, and spotless kitchen but also clear thoughts and pure soul. "There is no small or big celebration in Ossetia without three ritual pies on the table and women are praying while baking them." Soslan's wife Zarina bakes the pies and he said "without her skills and passion, the whole idea would not cost a penny".

The goods are all baked by hand at their home in Beaconsfield and are delivered to customers fresh from the oven. Soslan is pleased with the feedback so far.



He said: "We were about to challenge people's taste buds sampling new flavours so obviously we were not sure, worried... But the feedback was great! Overwhelming! Even encouraging!"

One reviewer, who bought the potato and cheese, pumpkin, and apple pies, recently said: "All were delicious, filling and moreish. The pumpkin pie was so sweet, rich, and flavoursome, probably our favourite of the 2 savoury pies, though the potato was brilliant.

"The apple pie was perfect, crispy on the outside, sweet and appley with lovely spice.

"We couldn't eat them all at once, so they did for several meals and snacks, great value for money, and the delivery service was friendly and flexible. We'll be back

soon!"

While Soslan doesn't want to be tied to any firm plans, it is hoped that there might be a bakery at some point in the future where people can "pop in to pick up a pie and to have a nice chat".

It's a full family affair and their three children, David, 18, Arthur, 14, and Sophia, who is in primary school, are all involved - their eldest son even helps out with social media. The pies are available for delivery or collection and there is a whole range of flavours including traditional cheese, a number of meat, vegetarian and vegan options.