

Food review: Salanti Pies in Beaconsfield reap their rewards

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When you think of pies, you either think of a big crispy sphere of pastry that is filled with meat/poultry, or a circular treat loaded with sweet/fruity delicacies.

Well, get those ideas out of your head as the pies (and yes, they are pies even though they look very different to your traditional dish) I had were nothing like you have tasted in your life before...unless you have been to once specific place.

Last month, I spoke to Soslan Salamov.

He is a Russian native and dad of three, who runs his own educating consulting company where he helps students from abroad come to the UK to find places in boarding schools, universities, and language schools.

He, along with his wife Zarina, currently live in Beaconsfield and, for obvious reasons, his work dried up considerably last March.



They started their pie business during the first lockdown. The pies are both sweet and savoury

So, he and Zarina decided to bake pies from the land of Ossetia in Russia (the area they are from), to make a living and give Brits the experience of a popular food from their hometown.

The pies, which are both sweet and savoury, have been met with critical acclaim amongst those who live in Beaconsfield and after being invited to try the food, I thought it would be rude to decline such an offer.

I visited both Soslan and Zarina in their lovely home on Tuesday, June 8 and I must say, I was gobsmacked at what I was eating.

Upon my arrival, I was offered a 'Nasdjin', which is an Ossetian pie with pumpkin which had just come fresh out of the oven.

At first glance, you could be excused to think that it was a huge naan bread in front of you, and once it has been sliced, it then looks like a slice of pizza, but after one taste, it tasted anything but.

It was incredible. The dough used to make an Ossetian pie is thin, light and savoury – the complete opposite to the traditional puff pastry which is usually used for the pies we eat in the UK.

The texture is also very smooth, so you don't have to worry about making a mess with crumbs.

The filling was shredded pumpkin and whilst the large orange fruit wouldn't be my initial go-to pick for a pie, the work of Soslan and Zarina has certainly changed my view, as the seed-bearing food was the perfect choice for a brilliant bit of foreign cuisine.

The pumpkin melted in your mouth and even though the pies don't look that big, they certainly fill you up.

Salanti Pies are new to the catering business and despite only being active for 16 months, they are very much taking Beaconsfield by storm, and they hope to branch out into Marlow.

For more information, visit www.salantipies.com.

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