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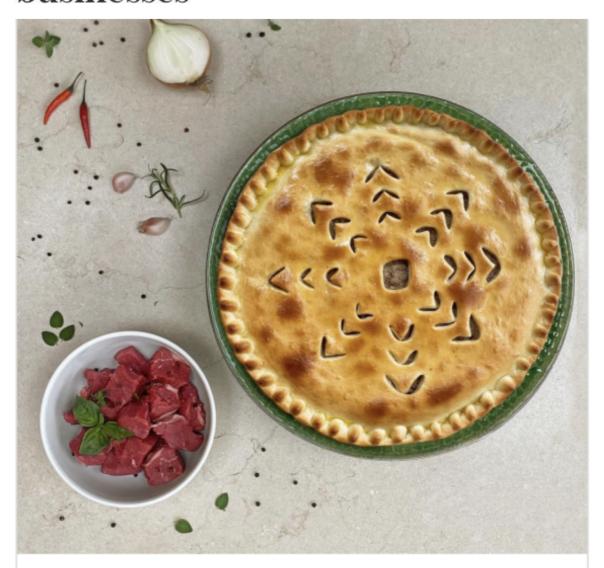
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Meet the bakers who turned their lockdown hobbies into burgeoning businesses



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By Tomé Morrissy-Swan

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Meanwhile, in Beaconsfield, Buckinghamshire, Soslan Salamov's work dried up in the pandemic. For the past 25 years, Salamov has run a business facilitating access to British education for international students. For obvious reasons, demand dwindled.

Soslan and wife, Zarina, hail from Ossetia, a region of southern Russia with a distinct culinary culture. One of its specialities is pie, particularly cheesefilled ones. Often, these are eaten on special occasions, celebrations or commemorations. Usually, three are stacked on top of each other, to symbolise the unity of the sky, the earth and the underworld. For funerals, there are two, due to the deceased no longer being on earth.

"The idea has been there for a while," Salamov explains. "But because my business was doing well, I was pretty busy, and the children were smaller. Since lockdown, we have had a lot of time to think."



The operation, <u>Salanti Pies</u>, is a family affair. Zarina takes care of the baking, while Salamov's eldest son, studying for his A-levels, helps with social media. Currently, the pies, which are made from British ingredients and include the traditional cheese, a number of meat and vegan options, are available for delivery in Beaconsfield, or collection, but there are plans to expand when possible.

Salamov admits progress has been "slow but steady", despite a strong Christmas period. He hopes once lockdown ends there will be more opportunities, through markets or selling in London, where there is a sizeable Russian-speaking community. "The recipes have been around for centuries," says Salamov, who hopes they will soon have a place on this pie-loving nation's palate.