

# Festive Freezer Ideas - Pork Pies

Can You Freeze Pork Pies Without Losing Flavour?

Absolutely — when they're made with care, like ours here at Essington Farm.

*Our traditional pork pies are crafted with high-welfare, locally reared pork and encased in a rich, golden hot-water crust pastry — a classic combination that freezes beautifully when stored the right way.*

## How to Freeze Pork Pies

- If you've stocked up from our Farm Shop or have a few leftovers after a gathering, you can easily freeze them for later.
- Always freeze them while they're fresh, ideally on the day of purchase.
- Wrap each pie tightly in cling film or foil to protect against freezer burn.
- Place them in an airtight container before freezing.
- Label with the date — pork pies will keep well for up to three months in the freezer.



## Defrosting and Serving

When you're ready to enjoy, defrost the pie overnight in the fridge to preserve its texture and flavour. Pork pies are delicious served cold, but if you prefer them warm, reheat gently in the oven at 180°C for 15–20 minutes until just warmed through.

Avoid the microwave — it can soften the pastry and spoil that satisfying crunch.

## The Result

Handled with care, your pork pie will retain its flavour, texture, and hearty charm — perfect for Christmas buffets, Boxing Day spreads, or a simple snack by the fire.

Good food should never go to waste, and when made with quality ingredients, it doesn't have to. So next time you visit the farm shop, why not pick up an extra pie or two? Freeze fresh and enjoy that unmistakable Essington Farm flavour, whenever the craving strikes.

