

# BAKING THE *Perfect Pie*

To master the perfect pie you need to cook with quality ingredients, use the right tools and have patience. Baking the perfect pie isn't easy, take notes and adapt your method each time; it's an art not a science.

- Keep all tools and ingredients cool to enhance the performance of the perfect pie
- Handle the pastry dough to a minimum, overworking the dough will make it tough
- The pastry dough should be firm enough to roll but soft enough to demand careful lifting
- Wrap the pastry dough in cling film and set it aside in the fridge to rest for 30 minutes before rolling
- Roll out half of the pastry dough then line the bottom of the pie dish
- Put the pie funnel in the centre of the pie dish, then add the filling
- Roll out the remainder of the pastry dough and drape the pastry lid over the top and push down gently on the top of the funnel to reveal the figurine, press the edges firmly down to seal. Crimp the edges around the pie dish
- For a fruit pie, brush with a little milk, sprinkle with caster sugar and bake
- For a savory pie, to achieve a golden crust brush with a beaten egg and bake







## Milton Brook by Wade Ceramics

Milton Brook can trace its roots back to the early 20th Century when it first manufactured in the village of Milton, Staffordshire. The factory had a brook running through the site, hence the name Milton Brook.

Since 1810, Wade has been designing and manufacturing iconic ceramics, uniting the best of British workmanship and finest raw materials with the company's contemporary style to deliver practical, premium quality products.



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MILTON  BROOK  
by Wade Ceramics

— *The Original* —  
**PIE FUNNELS & DISHES**  
*Collections*



  
Est. 1810



# *Traditional* **ENGLISH COOKING**

**Wade pie funnels & dishes continue a rich tradition of over 200 years of the design and manufacture of high-quality Wade pottery. Each piece, produced using the finest porcelain and expert craftsmanship, is designed specifically to enhance the flavour and presentation of your savory and sweet pies.**

Our expertly crafted pie funnels are produced in 10 different designs, each with its own distinctive, hand-painted figurine adorning the top. Simple to use and exquisite in detail, our pie funnels allow for the release of steam, helping to keep the crust crisp and the filling from stewing, guaranteeing perfect pies every time. Place one of our pie funnels inside your pie casing before draping the pastry lid over the top. Push down gently on the lid to reveal the figurine and bake. It's as simple as that.

For the best cooking result, combine our pie funnels with our elegant pie dishes. Manufactured in 3 sizes, these dishes have been carefully designed to provide the ideal support and an even baking surface to ensure your crust and filling is cooked to perfection. Oven and freezer proof, our dishes are resistant to breakage, making them the perfect long-term partner to your baking needs.

Our pie funnels & dishes have been thoughtfully designed and manufactured to deliver the very best cooking experience for bakers around the world. Our products are simple in design and elegant in execution, produced using only the best materials to ensure the perfect pie every time.





# — The COLLECTIONS —

## PIE FUNNELS



Rooster Pie Funnel  
80282



Blackbird Pie Funnel  
80278



Duck Pie Funnel  
80280



Pig Pie Funnel  
80287



Sheep Pie Funnel  
80283



Cow Pie Funnel  
80285



Cherry Pie Funnel  
80288



Blueberry Pie Funnel  
80289



Peach Pie Funnel  
80290



Apple Pie Funnel  
80291

Approx. height: 4" (10cm)



# PIE DISHES

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**Small Round Pie Dish**  
G31690  
Diameter 9 "



**Large Round Pie Dish**  
G31691  
Diameter 11 "



**Oval Pie Dish**  
G31692  
Diameter 12 "



**To ensure your savory and sweet pies look and taste perfect every time, we've added some important design features to our dishes:**

- The rim of each dish has been designed to provide ample support for the lid of your pie, sealing the pastry and preventing it from shrinking back during cooking.
- The dish is the perfect depth to contain a variety of ingredients comfortably whilst ensuring your filling is cooked evenly.
- Each dish base has an indented space for one of our pie funnels. This ensures the funnel works effectively to release steam and keep your crust crisp.