

Taking on the big boys of pie production

Australians abroad yearning for a delicious meat pie often end up disappointed. So long-term Leiden resident, Australian Darren Handley, decided to bring a taste of home to the Lowlands and created Billy's Bakehouse.

"I wanted to make affordable, great-tasting meat pies that you bake yourself. A pie that would compete with the big boys of pie production: straight from the freezer to the oven to the plate, and in the shortest of times."

Something made from good quality minced meat, a light shortcrust base and a fluffy puff pastry lid. It could not be that difficult. Or could it? Darren could not find a single pie available for the consumer that fitted the bill.

Son of a butcher and pie lady, but builder by trade, Darren approached the process without baking experience, allowing him to think outside the box. "Two years of research followed and with a simple change of ingredients and an even simpler change in the production process, I launched the final product,

giving the consumer the freshest baked pie on the planet."

In January 2017, *Pierates* (independent pie reviewers and judges of The British Pie Awards) took a delivery of an assortment of pies, and wrote the review Billy's Bakehouse had been waiting for, leading the way for export to the UK.

Darren's unique combination cooks perfectly in about 20 minutes straight from the freezer, making it ideal for rugby and football clubs, cafés, bars and restaurants. And with proven results from steady growth in supermarkets and retail outlets, the future is looking bright at Billy's.

From the guys at *Pierates*:
www.pierate.co.uk/2017/01/billys-bakehouse.html
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Darren Handley.