



## Ogi Mon is truly a Welsh Pasty

Ogi Mon is a sea side catering truck, a familiar site at the beaches on the South side of Anglesey. The business has come up with a local pasty called 'Ogi Môn' and Menter Môn are supporting the business with 100% commissioning to bring the product to market.

The Food Tech Centre has been commissioned to develop recipes and carry out tests regarding shelf life and heating/freezing guide lines and the Ogis are ready to go and are really delicious!



Nicki and Bethan (the owners) chose Loveigloo as their packaging and branding consultants, Menter Môn are also fully funding this aspect, the longer term aim is to expand the offer of local Welsh Ogi Mon to retail outlets and local businesses.

The pasty sources all local produce and meat where possible. The flavours currently being developed are welsh beef & local ale and local lamb & mint.

## Why it a Welsh and not a Cornish pasty

A little time ago the Daily Express ran a story claiming that the baker and businessman Oliver Booth had launched an audacious bid to claim the famous pasty for Wales.

He said “The earliest known recipe for a Cornish pasty in Cornwall dates back to 1746 when the pies were served as lunch to tin miners. But Mr. Booth claims the earliest prototype was served to workers building the cathedral in St Davids, Pembrokeshire, in 1181.

The typical Cornish pasty, baked in the shape of a torpedo, is filled with beef, sliced potato, swede and onion. But the traditional pasty contains Welsh lamb, Welsh leeks, redcurrant jelly and currants.”

However, his claims are being disputed by the Cornish Pasty Association, which insists there is a “wealth of historical evidence” supporting Cornwall’s claim to inventing the pasty... ***we don’t want to take sides but can confidently announce that the new Ogi Mon pasty is truly delicious and mouthwateringly good ...and very much Welsh***