



THE
YORKSHIRE
PASTA
COMPANY



MALTON, ENGLAND
EST. 2019

Kathryn Bumby
Owner & Founder







taste →

Ingredients →

Sunshine →



← Authentic

← Packaging

← quality

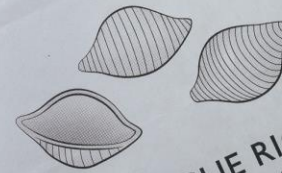




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N°03



CONCHIGLIE RIGATE
PREMIUM QUALITY PASTA





A little bit of press



MALTON PASTA: Chef Jamie Best, main, and Kathryn Bumby, above right, with Yorkshire Pasta. She said: "To be featured on the Bettys menu is so exciting. It is such a Yorkshire institution."

PICTURES: SIMON HULME



A tasty reminder of Switzerland in Bettys Tea Rooms

A CHAIN of popular Yorkshire tea rooms has announced a delicious addition to its menu after teaming up with a local pasta producer.

Bettys Cafe Tea Rooms are now serving up Swiss Alpine Pasta, with dry-cured bacon and new potatoes in a rich cream sauce, with melted raclette cheese.

It also includes tortiglioni produced by The Yorkshire Pasta Company – a family run business based in Malton, North Yorkshire.

Lisa Bennison, the product and innovation manager at Bettys said: "We are delighted to welcome The Yorkshire Pasta Company to our cafe tea rooms.

"Our Alpine Pasta is a special dish, inspired by our Swiss Yorkshire heritage.

Bettys is always keen to work with local producers and to support high quality suppliers."

She added: "The Yorkshire Pasta Company is a small and

dynamic business which, like Bettys, is committed to creating beautiful food."

The Yorkshire Pasta, which was founded by Kathryn Bumby in 2019, produces all its pasta in Malton, using locally milled wheat flour and traditional artisan techniques.

All of their produce is veggie manufactured using solar power and packaged in recyclable polybags.

Ms Bumby said: "To be featured on the Bettys menu is so exciting. It is such a Yorkshire institution and the whole team are very proud."

The pasta dish is on the specials menu at all of the Bettys establishments in Harrogate, Harlow Carr, York, York Stoneygate, Ilkley and Northallerton.

The company said the dish, proving to be hugely popular, it may soon become a permanent addition to the menu.



PASTA PASSION

Kathryn Bumby always had a passion for pasta as a child – what kid doesn't? But she didn't grow out of her love for conchiglie, fusilli and penne until her life's work instead.

The result is The Yorkshire Pasta Company, a home in Malton, where Kathryn works close to the fields of wheat that provide the simple ingredients for their range of "I could live on pasta," laughs Kathryn.

Kathryn always been me and my brother's mum – spaghetti – for birthdays. I even had the night before my wedding in 2014 bridesmaids said they'd cook my last meal.

There is an ethical business which Kathryn provides the best quality flour that is on our doorstep not only supports local business, but helps us reduce our carbon footprint," says Kathryn.

"Having spent many hours studying pasta producers of Italy, often artisan businesses themselves, we have practised and refined their tradition. Combining these techniques with our wheat flour ensures we create super perfectly textured pasta."

The process involves mixing their water – ratio is the secret touch. Ingredients mixed gently to preserve proteins in create a perfect dough.

Just like master pasta makers 'maialti, they stay true to tradition and through bronze dies creating a rough every piece, making the pasta perfect. Pasta is then slow dried deeper and from there can last up to two years.

With sustainability in mind, the pasta is placed in 100% recyclable bags and sealed by hand with signature metal Yorkshire Pasta Co. UK



NEWS

British pasta in Italian delis? It's not as fusilli as it sounds

Brexit and Covid have meant gaps on the shelves – so local producers are stepping up

Louise Eccles
Tom Kingston Home

The UK's Italian delicatessens are stocking British pasta for the first time because it has become so difficult to import products such as spaghetti and tinned tomatoes from the Continent.

Exports of Italian pasta to Britain were down 25 per cent between January and July this year compared with the same period in 2020. Global exports of pasta have

farmers' lobby group Cofisider. Tinned tomato UK exports were also down 12 per cent over the same period compared with last year globally.

Italian suppliers blame Brexit, congestion at British ports and driver shortages for the more dramatic fall in exports to the UK.

Since January, goods entering Britain need face hurdles from customs declarations to product safety certificates, food inspections and rules of origin checks.

One Italian firm said it is now easier to export to Japan – and warned Britain to brace themselves for "relatively empty shelves for some time and biggest increase."

Company, based in Malton, North Yorkshire, with her husband Thomas, 37, in 2019 after quitting her job in water product development for the food giant Nestlé. She said: "The business is growing exponentially. I think people are making a conscious effort to eat locally."

Its products, which use a combination of locally grown wheats, not the durum wheat typically used in pasta, are now sold in 300 shops, including Italian delis.

"It helps that our ingredients are locally sourced. I know there have difficulties across the industry importing goods. We sell to Italian delis that are wanting to diversify and stock more British products, from Yorkshire pecorino to pane," Bumby added.

Kathryn Bumby has taken full advantage of the problems faced by the Italian pasta industry by using locally sourced wheat

food recipes

Winning toss

The people behind the Malton-based Yorkshire Pasta Company have teamed up with other local producers to create some delicious recipes.

Pasta alla penne Yorkshire Pasta, Yorkshire Pecorino Fiore and Sloemotion Vodka

Combining award-winning Yorkshire produce creates a remarkable version of this classic dish. The rich creaminess of fiore and deep tomato flavour are balanced by subtle botanical endnotes.

SERVES 2

INGREDIENTS

- 200g Yorkshire imported all
- 2 small shallots finely diced
- 3 garlic cloves, crushed
- 100g mature cheddar cheese

the side. Over a low heat, add your pasta, along with the cheese and a ladle of the cooking liquid to your sauce. Toss together, adding a little more cooking liquid to loosen if necessary.

Season to taste, then serve with a sprinkling of the extra cheese, black pepper and use the basil leaves as a garnish.

Yorkshire Pasta fusilli blue cheese, honey and walnut warm salad

This recipe matches the Yorkshire Pasta



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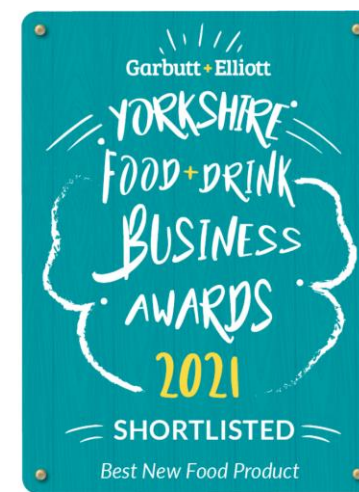
The Yorkshire Pasta Company



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