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**More? The Artisan Bakery Gluten Free Muddee™  
Last year's runner-up returns victorious to take the title of  
Great Taste Awards Supreme Champion 2009**

Having missed out on last year's title by just half a point, More? The Artisan Bakery was last night awarded the coveted title of Supreme Champion 2009 at a glittering ceremony at prestigious London department store Fortnum & Mason. **DJ Chris Evans and chefs Antony Worrall Thompson and Mark Hix** were among a Supreme Panel of twelve expert judges who, after considerable debate, finally concluded that the gluten free cousin of last year's runner up was a worthy winner.

Chris Evans commented: "5000 fine tastes, down to 36 - unbelievable. And then down to just 11. When things become so finite, life becomes interesting and when we are talking food the symphony can be breathtaking - as it was tonight. Here's to the brownies and the best of the rest!"

Director of More? The Artisan Bakery Patrick Moore commented: "I think intolerance sufferers are short-changed. It's almost as though, because a food

carries a gluten-free claim, it's acceptable for it to be lower quality and ridiculously expensive. I don't think that's right. So I was only interested in doing it if people couldn't tell the difference between the gluten-free version and my original brownie." Patrick's title of Supreme Champion 2009 leaves no doubt that he has achieved what he set out to create: a no-compromise gluten-free cake.

**The Supreme Panel members were:**

- Chris Evans – BBC Radio 2
- Shaun Hill, Fortnum & Mason Development Chef
- Simon Burdess, Fortnum & Mason
- Charles Campion, restaurant critic and food writer
- Antony Worrall Thompson, chef and restaurateur
- Mark Hix, chef and restaurateur
- Thomasina Miers, chef and restaurateur, winner of Masterchef 2005
- Lucas Hollweg, food journalist
- Charlie Turnbull, Turnbull's Delicatessen
- Steve Munkley, Royal Garden Hotel
- Georgie Mason – Gonalston Farm shop
- John Shepherd - Partridges

**The major trophy winners are as follows:**

**Best Speciality from South West**

Sponsored by Mad for Food

The Lyme Bay Winery – Jack Ratt Scrumpy

[www.lymebaywinery.co.uk](http://www.lymebaywinery.co.uk)

**Best Speciality from the Heart of England**

Sponsored by Heart of England Fine Foods

Chase Distillery Ltd – Chase Elderflower Liqueur

[www.chasedistillery.co.uk](http://www.chasedistillery.co.uk)

**Best Speciality from the East Midlands**

Sponsored by Fine Food Digest

Dickinson & Morris – Mini Melton Mowbray Pork Pies (six pack)

[www.porkpie.co.uk](http://www.porkpie.co.uk)

**Best Speciality from Yorkshire & Humber**

Sponsored by Deliciouslyorkshire

The Swaledale Cheese Company Ltd – Swaledale Blue (natural rind)

[www.swaledalecheese.co.uk](http://www.swaledalecheese.co.uk)

**Best Speciality from the North East**

Sponsored by Northumbria Larder

Beckleberrys t/a Artisan Foods – Sloe Gin Sorbet

[www.beckleberrys.co.uk](http://www.beckleberrys.co.uk)

**Best Speciality from the South East**

Sponsored by South East Food Group Partnership  
Gran Stead's Ginger – Non-alcoholic Ginger Wine  
[www.beckleberrys.co.uk](http://www.beckleberrys.co.uk)

**Best Speciality from the North West and Supreme Champion**

Sponsored by Food Northwest  
More? The Artisan Bakery – Gluten Free Muddee  
[www.moreartisan.co.uk](http://www.moreartisan.co.uk)

**Best Welsh Speciality**

Sponsored by the Welsh Assembly Government  
Gwaun Valley Meats – Pembrokeshire Back Bacon

**Best Scottish Speciality**

Sponsored by Scotland Food & Drink  
Nevis Bakery Ltd – Demerara Shortbread  
[www.nevisbakery.com](http://www.nevisbakery.com)

**Best Speciality from Northern Ireland**

Sponsored by Invest Northern Ireland  
Glen Tender – Glen Tender Aberdeen Angus Sirloin Steak (21 day matured)  
[www.glentender.co.uk](http://www.glentender.co.uk)

**Best Irish Speciality**

Sponsored by Bord Bia  
Woodcock Smokery – Smoked Salmon (wild)  
[www.woodcocksmokery.com](http://www.woodcocksmokery.com)

**Speciality Importer of the Year**

Sponsored by Fresh RM  
The Fresh Pasta Company  
[www.latuapasta.com](http://www.latuapasta.com)

**Best First Time Entrant**

Sponsored The RSPCA's Freedom Food  
Tea Ltd  
[www.wearetea.com](http://www.wearetea.com)

**Speciality Producer of the Year**

Sponsored by Partridges of London  
Fudge's / Dorset Village Bakery Ltd  
[www.fudges.co.uk](http://www.fudges.co.uk)

**Guild of Fine Food Lifetime Achievement 2009**

John Shepherd of Partridges  
- ends -  
Notes to Editors:

- The Great Taste Awards has, over 16 years, become the independent benchmark for speciality food and drink. From the start, all foods have been blind tasted by a panel of independent judges from all parts of the fine food business, with gold awards going to those products considered superior. The awards have changed the lives of many producers, helping them grow from small-scale locally-known brands to nationally accredited fine food brands.
- <http://www.finefoodworld.co.uk> (trade-facing)
- <http://www.greattasteawards.co.uk/> (consumer-facing)
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- For further information on More? The Artisan Bakery:  
[www.moreartisan.co.uk](http://www.moreartisan.co.uk)

- Producer and Product Information: Former chef Patrick set up More? three years ago in 2006 with his wife Louise. The More? Muddee won a three-star gold award in 2008, and Patrick was only ever interested in producing a Brownie that was indistinguishable from its original gluten- filled cousin. He created a unique blend of rice, tapioca, maize, potato and buckwheat flour that he could substitute for conventional flour and even managed to hunt down a gluten-free baking powder, whilst all other ingredients such premium quality dark and milk chocolate and golden caster sugar remain the same.

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