



## Food Matters: Tiny pies find big market locally, online

December 6, 2011



Just as the U.S. economy started to dive, Americans' interest in food seemed to skyrocket, creating the perfect environment for small food businesses that fill a culinary niche. Strolling the dozen or so farmers markets in the area or the aisles of neighborhood markets, you'll find locally made food products to keep you going, from a bowl of Dad's Premium granola in the morning to a late-night nibble on a chocolate bar from Arte Y Chocolate.

A number of local food companies will sell their products at the Better Bites of Austin Holiday Fair from 4 to 7 p.m. today at the Domain, 11410 Century Oaks Terrace. The free event, part of Edible Austin Eat Drink Local Week, features members of Better Bites, a local trade organization for food businesses. (More at [betterbitesofaustin.com](http://betterbitesofaustin.com).)

Among the almost 50 Better Bites members is Tiny Pies, a company that started earlier this year when Amanda Ogden and her mom, Kit Seay, realized that the individual pies they were making for Ogden's kids' lunchboxes might be something Austinites would buy.

They launched at the Barton Creek Farmers' Market in January, and now sell the muffin-sized pies (\$23 for six online) at places like Dominican Joe Coffee Shop and The Hideout and through Greenling Organic Delivery and Dishalicious. Tiny Pies recently started selling pies baked into half-pint Mason jars both online (\$5 each) and at Wheatsville Co-op, and Ogden says have quickly become popular for weddings and as corporate gifts.

Though most of the pies are sweet and come in seasonal flavors, Ogden says they do have a few vegetarian savory options at the farmers' market and offer full-sized pies through the website, [tinypies.com](http://tinypies.com). If you can't swing by the Better Bites Holiday Fair today, Tiny Pies offers free delivery for orders of at least six small pies.

### Food briefs

- Molecular gastronomy has been all the culinary rage for a few years now, and David Laude, dean of the College of Natural Sciences at the University of Texas, and Carillon chef Josh Watkins have teamed to teach a class to demonstrate some of the scientific things you can do in the kitchen. The next Chemistry Kitchen class is at 6 p.m. Thursday at the AT&T Executive Education and Conference Center, 1900 University Ave. You can get tickets (\$30-\$36, plus tax and gratuity) or more information by emailing [morgan.jones@austin.utexas.edu](mailto:morgan.jones@austin.utexas.edu) or calling 471-8611.

- Texas Parks and Wildlife Department is working with Central Market Cooking School to offer a wild game cooking class at stores across the state, with the first at 6:30 p.m. Friday in Austin. The always entertaining Louis Ortiz will show how to make dishes including wild boar chops and venison medallions, and the parks department will have staff on hand to answer questions about how to get started hunting and fishing. 4001 N. Lamar Blvd. Tickets (\$60) at [cookingschoolsofamerica.com](http://cookingschoolsofamerica.com).

- To celebrate the opening of their new tasting room, Texas Hill Country Olive Company, 2530 W. Fitzhugh Road, is hosting a free grand opening event from 10 a.m. to 7 p.m. Saturday with tours of the olive orchard, live music and wine tasting. At the tasting bar, customers can try all three blends of olive oils, as well as the seven balsamic vinegars in flavors such as fig, peach and mandarin. Owner John Gambini says that chef Elsa Gramola, who will head the Bistro Cafe that is set to open in the next few weeks, will teach a bread-baking class at 10 a.m. and an Italian cooking class at 2:30 p.m. 607-6512, [texashillcountryoliveco.com](http://texashillcountryoliveco.com).

### **Biscoff brings European flavor to its spread**

Biscoff likes to use the marketing phrase "Europe's favorite cookie with coffee," but most Americans are familiar with the crumbly caramel cookie as "the airline cookie" because they are frequently served on international flights and some domestic flights, if you're lucky. You can find the cookies in the international section of a number of grocery stores, but why nibble on cookies when you can use the company's new Biscoff spread in place of peanut butter for a really indulgent treat on sandwiches or in cookies or pies. Early next year, look for a crunchy version to hit store shelves. A jar costs about \$4.95 and you can find it at both Central Market locations, as well as the Austin locations of Walmart and Costco.

[http://www.austin360.com/food-drink/food-matters-tiny-pies-find-big-market-locally-2016060.html?cxtype=rss\\_ece\\_frontpage](http://www.austin360.com/food-drink/food-matters-tiny-pies-find-big-market-locally-2016060.html?cxtype=rss_ece_frontpage)