June’s secrets to success

June Edwards’s Lemon and Lime Cream Pie was the pick of the bunch at last month’s confectionary competition. Here she reveals the changes she made to beat off her rivals.

June Edwards, winner of the Flavour and Taste Confectionary Competition, wowed the judges with her fabulously tasting Lemon and Lime Cream Pie. Speaking to Flavour magazine, Ms. Edwards revealed how she modified the original ‘European’ style recipe to create one that was more suited to the climate and available ingredients in Cyprus.

“The basic ingredients were from other recipes. I just changed a few things around and played with the texture and taste.”

She went on to explain how she used lemon and lime, as there are locally grown fruit, and galatina to create the desired consistency, for any other ingredient would not have had the same effect in our hot and humid island temperatures.

The end result was a delicious, Cyprus-inspired Lemon and Lime Cream Pie that can be enjoyed all year round. June Edwards, a retired expat, has been dabbling in the culinary arts since she was about 10 years old, and has mastered the art of practically everything in the kitchen, creating and editing recipes, and even baking her own bread.

When asked if she would have ever considered cooking for a living, she laughed and said that she often thought about it, but it was a dream that you never realised. With her hands full raising – and cooking for – a family as well as a full-time job in the retail sector, cooking and baking would simply have to remain an enjoyable pastime. However, June and her family had an active social life back in the UK, and she would never miss an opportunity to cook up a storm for friends and family, playing host to a number of parties and dinners. She has since retired and been living in Cyprus for the past five years, deciding to settle on the island after numerous holidays here over the years. With more time now to focus on her delicious creations, who knows what the future holds?

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