

HUNGARY *for* goulash

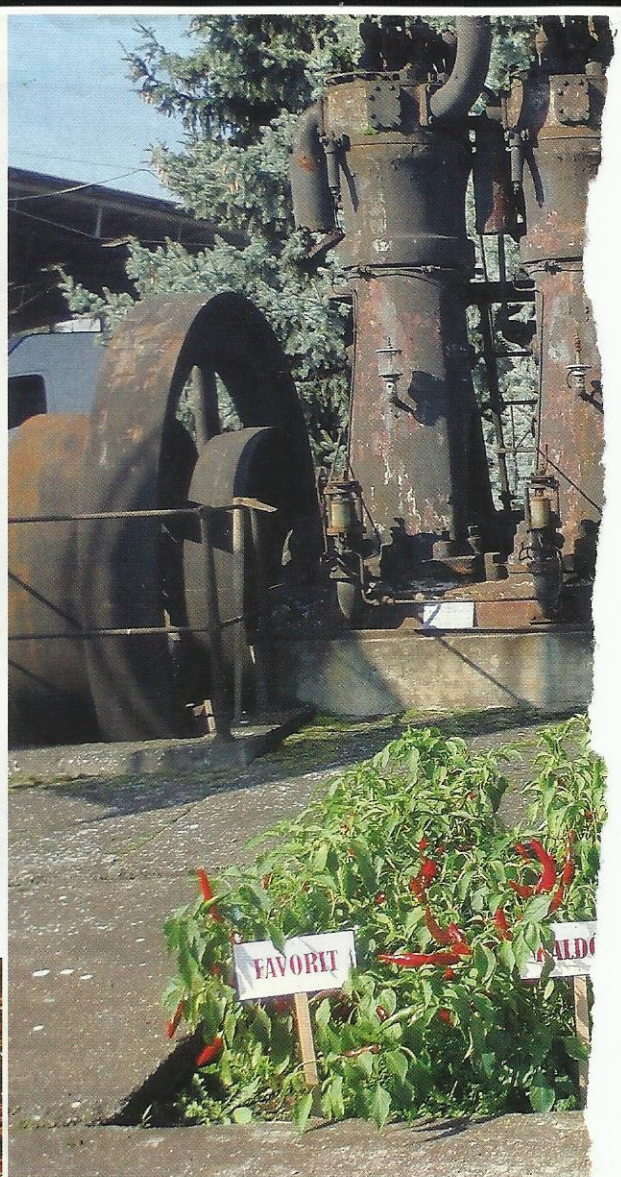
Food writer Philippa James enjoys the spice of life with a traditional Hungarian dish and a wide choice of drink to accompany it



Top right: Igor at one of the farms producing peppers

Above: The raw ingredients essential to a goulash

Right: A family picture from Hungary



While I was at the Samlesbury Food and Drink Festival I met Darina Eyre who was sampling tasters of her scrumptious traditional goulash and a delicious goulash soup.

Unfortunately I missed her son Igor Merheim-Eyre, the managing director of Colne-based The Paprika Lady. He imports the pungent Hungarian paprika-based products which his mum uses in her cooking and which gave her the idea for a, now thriving, business for him.

The Paprika Lady brand has risen at a tremendous rate since it was launched in 2009 when Darina pondered 'Why is Hungarian paprika not available in the UK when it is so much more flavoursome and much better quality than many of its competitors?' Her husband, Jonathan, suggested it could be the start of a small business for her.

Darina formerly had her own travel business, specialising in the Slovakian area but in 2004 she developed bowel cancer. It returned in 2008 with 90 per cent coverage and she was told she had six months to live.

After surgery, and six months treatment