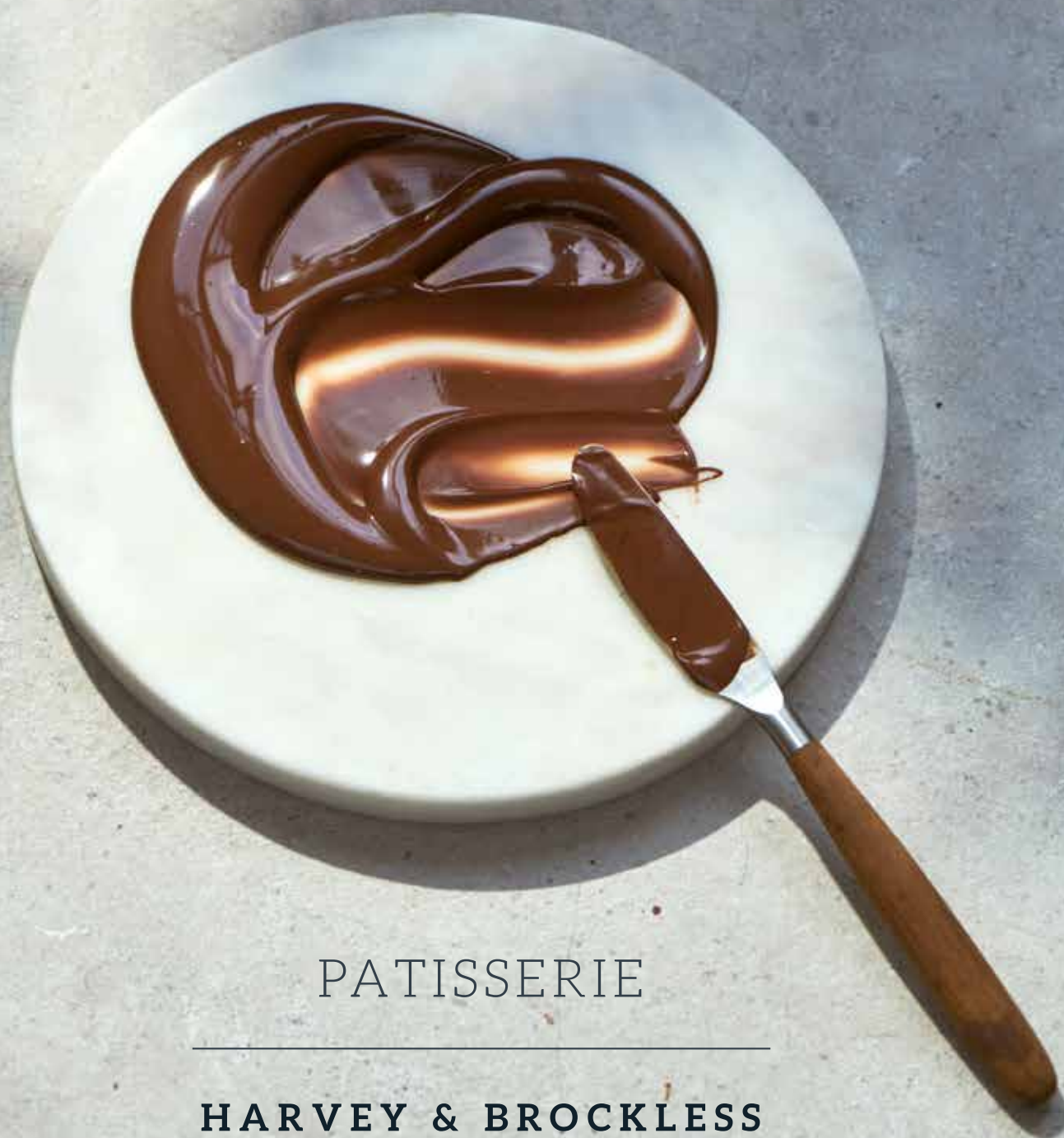




PÂTISSERIE

HARVEY & BROCKLESS

the fine food co



Citrus & White Chocolate Delice, Citrus Crèmeux, Vanilla Sable,
Charred Citrus Segments created by Stefan Rose, Grantley Hall

PATISSERIE

There is never a bad time for a sweet something.

A croissant for breakfast, chocolate at lunch and dessert
after dinner - these are the daily wins that make
the world a happier place.

To help pastry chefs in their mission to sprinkle happiness
throughout our days, we've gathered together some extra
special ingredients from around the world. There are chocolate
decorations, couvertures and vanilla beans from exotic lands
and creamy butters from the pastures of England and France.

Our buyers have rambled through wheat fields in the Cotswolds
to bring back speciality flours made with heritage grains. And
have also unearthed cutting-edge freeze-dried ingredients that
bring crunch and bursts of fresh flavour to recipes.

Whether it's wild yuzu purée for a cocktail, orange blossom
water in ice cream or even a boozy Morello cherry
on top of a cake, we've got plenty of inspirational
ingredients for everyday delights.

HARVEY & BROCKLESS
the fine food c°



*Profiteroles; Chocolate Choux Buns filled with Madagascan Vanilla Ice
Cream served with bitter chocolate and caramelised almonds
created by Stefan Rose, Grantley Hall*

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DAIRY

There's a powerful sense of place to our dairy range that encapsulates the history, geography and people that make them. Sourced from the Estate Dairy in Cheshire and Lescure in Western France, they reflect their respective regions. The sweet, velvety character of Charentes-Poitou butter to the cultured depths of salted butter from the Cheshire plains.

THE ESTATE DAIRY

“Exceptional dairy with the respect it deserves.” That’s the mantra of the Estate Dairy in Cheshire, where fertile pastures and small dairy farms come together in delicious dairy products. Founded in 2016 by Shaun and Rebecca Young, the B Corp company sources milk from family farms on the Cholmondeley Estate and nearby to make premium yoghurts, cultured butters, unhomogenised milk and cream. Respect is due.

BUTTER

Patisserie Butter 10 x 1kg	DB200
Cream cultured for over 30 hours is churned to create this flavourful butter, which comes in sheet form for patisserie work.	
Butter Roll Salted 10 x 250g	DB219
Butter Roll Unsalted 20 x 250g	DB213
A better butter you will not find. Made with fresh Cheshire cream which is cultured over 30 hours, churned and hand salted.	
Butter Portion Salted 10g x 100	DB220
Butter Portion Salted 15g x 100	DB232
Butter Portion Unsalted 10g x 100	DB221
Butter Portion Unsalted 15g x 100	DB231

YOGHURT

Greek Style Natural Yoghurt 3kg	DY010
Unhomogenised whole milk from Cheshire farms, plus live lactic cultures, are all that is used to make this luxuriously thick yoghurt.	
Greek Style Mixed Fruit Yoghurt 12 x 125g	DY012
Yoghurts 10% Greek Style 12x125g	DY017
Greek Style Lemon Compote 12x125g	DY018
Greek Style Cherry Yoghurts 12x125g	DY019

LESCURE

Coveted for its velvety texture and sweet flavour, Charentes-Poitou Butter from Western France is protected under EU law by a Protected Designation of Origin (PDO). Lescure has been making the famous ingredient since 1884 in the Charentes region, where sunshine and showers encourage lush pastures for the cows. Their diet is supplemented by local maize, giving the milk a stable fat content, so the butter is amazingly consistent all year round.

BUTTER

Patisserie Butter Sheet 10 x 1kg	DB113
Produced in the winter months, Lescure Pastry Butter has a drier consistency, and its 84% fat content guarantees a consistency and lamination that is hard to beat. Because of its drier texture, it is perfect for folding and retains its form when being worked for flaky, airy pastries.	
Unsalted Butter Roll 20 x 250g	DB117
Demi-Sel Butter Roll 20 x 250g	DB115
With it's distinctive rolled shape, and pretty pale appearance, the Lescure butter roll has a smooth texture and gently sweet flavour.	

ARLA

Whipping Cream 35% 10 x 1L	DC116
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Lescure Patisserie Butter Sheet DB113

SHIPTON MILL FLOUR

Based in a beautiful valley in the Cotswolds, Shipton Mill was founded in 1979 by John Lister on the site of an old mill that had fallen into ruin. Building on traditions that date back a thousand years, the company has become a reference point for exceptional speciality flours made with heritage grains. From crusty French bread and springy ciabatta to wholemeal loaves and airy sponge cakes, each blend brings something different to the kitchen or bakery.

WHEAT FLOURS

- French Type T55 25kg

FL101

Produced using only French varieties of wheat. Especially used for Fresh sticks and an array of French breads.
- Ciabatta Flour 25kg

FL004

A lively flour with a coarser texture than typical white bread flours. It assists in the creation of large air bubbles that develop during the fermentation that are typical of Ciabatta loaves.
- Stoneground Wholemeal 16kg

FL071

This flour is conventional, strong, and made from non-organic English wheat. Prized for its resilience and consistency.
- White Bread No.3 16kg

FL090

A premium bakers’ white bread flour, sympathetically milled from all English wheat. Produces great tin and sandwich loaves, soft rolls and pastries.
- White No.4 Organic 16kg

FL089

From a blend of hard overseas and English organic wheat’s, the high protein content gives the flour excellent baking qualities. Perfect for blending with wholemeal flours and seeds and creating any savoury and enriched breads.
- Strong White 28D 16kg

FL102

PASTRY

- Cake & Pastry Organic 25kg

FL098

Made from English wheat; grown in a cool maritime climate which is lower in natural soil fertility. English wheat is seldom rich in protein (8.5%). Suitable for both cakes and pastries.

OTHER SPECIALITY FLOURS

- Shipton Mill Semolina Fine Flour 16kg

FL083
- Shipton Mill Semolina Fine Flour 25kg

FL084
- Pasta White Flour 25kg

FL067

Pastries kindly created by Pump Street Bakery using
Lescure Patisserie Butter (DB113)
1 The Estate Dairy salted butter portion (DB220) **2** The Estate Dairy Greek style natural yoghurt (DY010) **3** Ponthier Mango Purée (PU025)
4 Lescure Demi-Sel Butter roll (DB115)



PÂTISSERIE INGREDIENTS

Every chef likes something up their sleeve to take a dish to the next level. A squeeze of this or a spoonful of that. We like a few boozy Morello cherries from Distillerie du Périgord on top of ice cream. We’re also partial to the intense aromatic aromas of Norohy’s organic vanilla beans from Madagascar, which bring divine intervention to desserts. And when it comes to achieving the perfect wobble in a panna cotta or just the right consistency in a sauce, our range of technical ingredients from PCB Creation and Cocovite are your secret weapons in the kitchen.

NOROHY

We’re full of beans to be working with Norohy, which is shaking up the vanilla market thanks to a uncompromising commitment to quality, traceability and the environment. The approach, also being applied to coffee and floral waters, is underpinned by organic production, and good agricultural and social practices in its supply chain.

VANILLA PODS & ESSENCES

Madagascan Vanilla Beans 125g	IN112
Bourbon beans grown by certified organic producers, whose green vanilla beans come from the eastern Maroantsetra and Mananara regions. Aromatic with classic woody, camphorous notes.	
Madagascan Vanilla Beans 2.5kg	IN114
Tahitan Vanilla Beans 18-20cm 125g	IN115
The black gold of French Polynesia, our Tahitian vanilla is bursting with an aromatic bouquet made up of over 200 molecules. These larger beans from Tahiti have subtle notes of chocolate.	
Tahitan Vanilla Beans 14-17cm	IN123
These smaller beans from Tahiti have highly concentrated floral and aniseed aroma.	
Organic Bourbon Vanilla Extract 1kg	IN117
Organic Bourbon Vanilla Extract 6kg	IN118
Madagascan Vanilla 3 Bean	IN121
Organic Bourbon Vanilla Extract 50ml	IN122
Tadoka 250g	IN125
Organic Coffee Bean Paste 500g	IN127
Organic Orange Blossom Water 750g	IN130

Cocovite Pasteurised Liquid Egg White 1kg	IN061
Cocovite Pasteurised Liquid Egg Yolk 1kg	IN063
Cocovite Pasteurised Liquid Whole Egg 1kg	IN065

Cherries In Kirsch 2L	IN095
Distillerie du Périgord is an expert in making fabulously boozy fruits, which include Guinettes – Morello cherries macerated in brandy and then soaked in kirsch. Sweeter than other types of cherries in alcohol, which makes them an incredibly versatile ingredient. Spoon over ice cream, pancakes and cakes or bake them in pies and cakes.	

CHOCOLATREE DECORATIONS

Success is built on details. A few elegant finishing touches make all the difference, especially with desserts, where a delicate chocolate petal or a leaf of gold go a long way. French company Chocolatree is all over the details with its beautiful range of ready-to-use chocolate decorations that include pearls, sticks, leaves, discs and squares, as well as moulds, sprays and transfer sheets. The company also specialises in bespoke products, so customers can have their own designs and logos screen-printed onto decorations.

All decorations are available through Harvey & Brockless and there are multiple options to suit the requirements on your desserts.

For further details or to discuss any possible bespoke decorations, please contact your local account manager.

Citrus and White Chocolate Delice, Citrus Crèmeux, Vanilla Sable, Charred Citrus Segments created by Stefan Rose, Grantley Hall

Created using Noalya 111 White Chocolate 35% (CH612), Ponthier Mandarin Purée (PU023), Ponthier Lemon Purée (PU017), Fresh As Mandarin Segments (FP059), Chocolate decoration created with Chocolatree bespoke decorations through Harvey & Brockless



INGREDIUM

The R&D team at innovative French company Inghredium have worked closely with chefs and patissiers to formulate a range of technical ingredients to help chefs create deliciously consistent dishes.

Natur Agrum N.12 500g FUNCTION: THICKENER / EMULSIFIER / STABILISER USES: STABILISES TEXTURES IN DELICATE MIXTURES LIKE GANACHES AND CARAMELS	IN172	Gelatin P N.40 1kg FUNCTION: GELLING AGENT USES: JELLY CANDIES	IN522
Natur Air N.42 400g FUNCTION: AERATOR / EMULSIFIER USES: PLANT-BASED MACAROONS AND VEGETABLE MOUSSE	IN173	Coldtex N.20 1kg FUNCTION: THICKENER USES: IMPROVE TEXTURE OF BATTERS (DOUGH, SPONGE) A thickening agent made from potato starch. It increases viscosity when cold, and adds a creamy texture. Great for béchamel sauces, sponge batters and gluten-free products.	IN523
Xanthan Gum N.10 1kg FUNCTION: THICKENER / STABILISER USES: THICKENING SAUCES, COULIS AND CREAMS	IN515	Citrix N.17 1kg FUNCTION: ACIDITY REGULATOR USES: MODULATION AND FLAVOUR BALANCE	IN524
Agar N.29 700g FUNCTION: GELLING AGENT USES: FRUIT PASTES & GELS A thickener extracted from red algae, agar works well in fruit pastes, gels, marmalades and fruit fillings.	IN516	Emul A (Sunflower Lecithin) N.32 600g FUNCTION: EMULSIFIER USES: IMPROVE DOUGH CONSISTENCY IN BAKING A natural lecithin powder made from sunflower seeds, which works as an emulsifier and stabiliser in confectionery and doughs.	IN527
Pectin Y N.26 1kg FUNCTION: GELLING AGENT USES: JAMS, JELLY AND CONFECTIONARY Our range of pectin gelling agents are derived from citrus peel and can be used for a multitude of dishes, from jams and jellies to mirror glazes.	IN517	Sorbitol N.24 1kg FUNCTION: SWEETENER, FILLING AGENT USES: STABLISING GANACHE	IN529
Pectin NHX N.58 1kg FUNCTION: GELLING AGENT USES: FRUIT/PULP BASED TOPPING FOR PASTRIES	IN518	Dextrose N.15 1kg FUNCTION: SWEETENER, FILLING AGENT USES: ICE CREAM/SORBET/FROZEN DESSERTS A sweetener that is perfect for frozen desserts, ice creams and sorbet because it mobilises water molecules, ensuring a supple and consistent mouth feel and texture.	IN530
Gelatin F N.38 1kg FUNCTION: GELLING AGENT USES: MOUSSES AND FOAMS	IN520	Glucose P N.43 1kg FUNCTION: GELLING AGENT USES: ICE CREAMS, PASTRY & FINE BAKERY	IN533
Gelatin B N.36 1kg FUNCTION: GELLING AGENT USES: CONFECTIONARY (JELLIES, MARSHMALLOWS)	IN521		



GÂTEAU ST HONORÉ, Caramelised Puff Pastry, Vanilla Crème Pâtissière and Whipped Chantilly Cream, Caramel Dipped Choux Buns created by Stefan Rose, Grantley Hall

Created using Lescure Patisserie Butter (DB113), Arla Whipping Cream (DC116), Norohy Madagascan Vanilla Beans (IN112), Callebaut Cocoa Butter (CH057), Noalya White 111 (CH612), Inghredium Xanthan Gum (IN115)

INGREDIUM APPLICATIONS

TEXTURISERS & STARCHES

Gelling, thickening and stabilising | Improve quality and consistency between batches | Improve storage times | Improve texture | Reduce fat and sugar content and preserve richness

PRODUCT	APPLICATIONS	LIMITATIONS & NOTES
Natur Agrum N.12 IN172	- Dissolve in a cold liquid preparation. - Facilitate the dispersion with 1-part Agar and 1-part powdered sugar (from the recipe). - Boil preparation for at least 1 minute to ensure consistent hydration. - Pour hot preparation into the mould and cool quickly for a homogenous consistency.	- Agar is sensitive to hydrolysis, and prolonged heating of acidic preparations pH<4 could affect absorption during cooling. Reduce acidity of solution (by adding Sodium Chloride) or increase quantity of agar. - Agar is not compatible with alcohol based preparations - Agar gels are not freeze resistant but are resilient to high temperatures and cooking. - Gels produced are opaque.
Natur Air IN173	- Replaces powdered or liquid egg white. - Works well with egg-free macaroons, mousses and cocktails. Recommended dosage is 1-3% (aerator) or 0.5-1% (emulsifier).	Recipes may need reformulation because its foaming and stability are sensitive to the recipe's pH, minerals/salts, temperature and other ingredients.
Xanthan Gum N.10 IN515	- Dissolve Xanthan in cold water with a whisk or mixer. - Recommended dosage is 1-4%.	- Used in medium to high doses, air bubbles may become incorporated and trapped, they can be removed with a cooker or a vacuum sealer. - Xanthan is highly resistant to freezing & thawing. - It has excellent levels of thermo-reversibility.
Agar N.29 IN516	- Dissolve in a cold liquid preparation. - Facilitate the dispersion with 1-part Agar and 1-part powdered sugar (from the recipe). - Boil preparation for at least 1 minute to ensure consistent hydration. - Pour hot preparation into the mould and cool quickly for a homogenous consistency.	- Agar is sensitive to hydrolysis, and prolonged heating of acidic preparations pH<4 could affect absorption during cooling. Reduce acidity of solution (by adding Sodium Chloride) or increase quantity of agar. - Agar is not compatible with alcohol based preparations - Agar gels are not freeze resistant but are resilient to high temperatures and cooking. - Gels produced are opaque.
Pectin Y N.26 IN517	- Disperse with powdered sugar before adding the liquid part of the recipe. - Bring the mixture to the boil, stir regularly to ensure consistent dilution. - Extend the cooking time until Brix 70 is reached. - Add 50% citric/acid solution to reach a pH <3.5 - Recommended dosage 1-2.5%.	pH levels need to be balanced and amounts of Pectin Y should be adjusted in accordance. The more acidic the substance, less citric/acid solution should be added and the more Pectin Y may need to be used.
Pectin NHX N.58 IN518	- Mix Pectin NHX with powdered sugar before adding liquid, to improve dispersion and avoid lumps or inconsistencies. - Bring mixture to the boil to ensure complete hydration - Cook until the mixture reaches Brix 40 (for fruit toppings) or Brix 60 for neutral toppings. - Reduce pH to <3.8 by adding a citric/acid solution - Recommended dosage 0.8-2%.	- The more acidic the base preparation, especially in the case of fruit toppings, the more Pectin NHX should be used. - In the case of neutral toppings, the more citric/acid solution should be added. - Pectin NHX requires calcium to react, typically, the calcium content of the ingredients is sufficient.
Gelatin F N.38 IN520	- Hydrate Gelatin F for an hour in cold water (5-10:1) Gelatine. - Bring the product to a boil before adding the required amount of Gelatin F and mix vigorously. - Recommended dosage: 0.3-10%. - Calculate dosage according to Bloom degree: (180 × 10)/200 = 9g.	- Gelatin F creates a gel with a lower melting point (in comparison to pork/bovine gelatine). This affects ‘melt in the mouth’ texture and aroma/flavour release during consumption. - Gelatin F is sensitive to hydrolysis by protease enzyme (kiwi, pineapple, peach, mango etc).

TEXTURISERS & STARCHES cont.

Gelling, thickening and stabilising | Improve quality and consistency between batches | Improve storage times | Improve texture | Reduce fat and sugar content and preserve richness

PRODUCT	APPLICATIONS	LIMITATIONS & NOTES
Gelatin B N.36 IN521	- Hydrate Gelatin B for an hour in cold water (5-10:1) Gelatine. - Bring the product to a boil before adding the required amount of Gelatin B and mix vigorously. - Recommended dosage: 0.3-10%. - Calculate dosage according to Bloom degree: (180 × 10)/200 = 9g.	- Gelatin B has properties similar to a pork gelatine, especially in terms of melting temperature. - Gelatine is sensitive to hydrolysis to protease enzymes, affecting the way it functions with ingredients like: Kiwi, pineapple, papaya, peach, guava, fig, ginger and mango.
Gelatin P N.40 IN522	- Hydrate Gelatin P for an hour in cold water (5-10:1) Gelatine. - Bring the product to a boil before adding the required amount of Gelatin P and mix vigorously. - Recommended dosage: 0.3-10%. - Calculate dosage according to Bloom degree: (180 × 10)/200 = 9g.	- Gelatin P has properties similar to a beef gelatine, especially in terms of melting temperature. - Gelatine is sensitive to hydrolysis to protease enzymes, affecting the way it functions with ingredients like: Kiwi, pineapple, papaya, peach, guava, fig, ginger and mango.
Coldtex N.20 IN523	- Dissolve cold with a whisk or mixer if quant is high. - Dissolve straight into preparation if temperature is moderate.	- ColdTex absorbs more water than other thickeners. - Dry ingredients and fat content can impact the hydration of the starch and delay the development of the process. - Review the order in which the ingredients are processed to avoid problems.

ACIDS & SALTS

Acidifying | Mineralising | Antioxidant and acid modulating | Balance a subtle taste profile and unique texture | Spherification

Citrix N.17 IN524	- Dissolve in cold water. - Recommended dosage 0.1-1% depending on recipe.	- Recommended to make a concentrated solution with 50% Citrix. - This can then replace lemon juice in recipes when the lemon flavour is not desirable.
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EMULSIFIERS & STABILISERS

Preservation | Stabilising aqueous and fatty solutions | Optimise texture in sauce, ganache, and mousse | Create ultra-light foams

Emul A (Sunflower Lecithin) N.32 IN527	- Mix with other dry ingredients included in the recipe. - Disperse in hot or cold liquid and heat to 50oC-60oC for complete dissolution. - Recommended dosage 0.3-1%.	- Sunflower Lecithin has a fatty acid profile very close, but not identical to that of soybean in the same (powder) form. - This may lead to slight differences in the finished product.
Sorbitol N.24 IN529	- Same application as a powdered sugar. - Dosage to not be more than 10%.	Sorbitol is strongly humectant, so excessive use can increase moisture retention and lead to a softer or stickier texture, particularly in products where crispness is important.
Dextrose N.15 IN530	- Same application as powdered sugar. - Provides a soft and pleasant texture to sorbets and frozen entremets. - Can be used in ganaches and fruit pastes. - Freeze and heat stable .	Use in the same applications as a powdered sugar, rather than a universal sugar replacement.
Glucose P N.43 IN533	- Use as an anti-crystalliser for frozen dessserts. - Same application as powdered sugar.	Powdered sweetener is a made from dried glucose syrup. It has a lower sweetening power than sucrose (30%).

OUR CHOCOLATE RANGE

From cakes and pastries to truffles and ice cream, chocolate is the lifeblood of every pastry section. So we have curated a world-class line-up that Willy Wonka would be proud of. There’s an array of drops, powders, shavings and pearls from world-famous Belgian chocolate house Callebaut. Plus a globe-trotting couvertures from Italy’s Noalya, showcasing the terroir and flavours of Mexico, Madagascar, Peru and beyond.

NOAYLA CHOCOLATE

Noalya’s founder Alessio Tessieri has spent nearly 30 years working closely with the world’s best cocoa plantations, including his own in Venezuela, to create a world-class chocolate range. The very best beans are turned into single-origin couvertures and exclusive blends at Noalya’s state-of-the-art production facility in the heart of Tuscany.

GRANDE CUVÉE

- White 111 35% 3kg

CH612
- White chocolate with fresh notes of cream and caramel, final hints of vanilla.
- Milk 203 40% 3kg

CH613
- Silky and soft with hints of toasted almond milk and caramel.
- Milk 204 41% 3kg

CH614
- Soft and creamy, but with strong flavour taking in notes of vanilla and salted butter.
- Dark 305 67% 3kg

CH615
- Notes of dried fruit, roasted pistachio and delicate hints of hot bread crust.
- Extra Dark 307 70% 3kg

CH616
- A blend of strong personality with initial notes of raspberry and pomegranate, plus final hints of spices, nutmeg and blond tobacco.

REVELATION CREATIVE

- Accordo 40% 3kg

CH617
- A blend of the best cocoas from South America. A sweet flavour with hints of roasted nuts with milk and salted caramel, making for a fine, creamy, velvety milk chocolate couverture. Its light brown colour with golden highlights makes it unique and special for covering and decorating.
- Goldsand 35% 3kg

CH621
- The name of this white chocolate is its colour ‘gold sand’. A creamy chocolate with caramel and golden nuances obtained from the fusion of brown sugar with butter which enhances its toffee flavour, lightly salted.
- Biancovado 35% 1kg

CH627
- Muscovado sugar from Mauritius and ‘campesino’ derived from the juice of pressed sugar cane, gives Biancovado its characteristic brown colour and particular flavour. Notes of honey and liquorice wrapped up with a biscuity creaminess.

- Milk Gianduja Bar 25% 1.5kg

CH636
- A creamy blend of toasted hazelnuts and milk chocolate. Ideal for fine patisserie, ganache and premium chocolate applications.

INTESA FRUIT

- Intesa Raspberry 40% 1kg

CH622
- A delicate taste of fresh raspberry with slight acidity and a bright colour. Perfect for high-end pastry creations and gourmet catering.
- Intesa Passionfruit 40% 1kg

CH623
- A delicate flavour of fresh passionfruit with slight acidity and a bright colour.

GRAND CRU

- Madagascar (Extra Dark) 70% 3kg

CH618
- Madagascar (Extra Dark) 85% 3kg
- CH641
- The unmistakable Madagascar cocoa. Fruity notes of plum and blackberry with final hints of liquorice and pink pepper.
- Mexico (Extra Dark) 80% 3kg

CH619
- Hints of spices, dried fruits, roasted cashew and macadamia nuts, and light aromas of vanilla and tropical fruits. A perfect balance of natural sweetness and fruity aftertaste.
- Peru (Extra Dark) 65% 3kg

CH620
- A very aromatic chocolate that releases hints of ripe red fruits, dried plums and spices, such as black pepper and cardamom.
- Venezuela 72% 3kg

CH629
- Venezuela 85% 3kg
- CH642
- Chocolate with hints of white flowers, vanilla, dried fruit, roasted almonds and hazelnuts.

PLANT BASED

- Plant Based Milk 36% 3kg

CH632
- Plant-based milk chocolate with cocoa richness and subtle cereal and nut notes. Excellent mouthfeel and balance between sweetness and depth.
- Plant Based White 35% 1kg

CH631
- A dairy-free white couverture with a smooth, creamy texture derived from rice and oat alternatives. Notes of coconut, vanilla, and caramelised sugar.

List contiued over page.



1. Noalya Milk 203 40% (CH613) 2. Noalya Goldsand 35% (CH621) 3. Callebaut White Crunchy Pearls (CH698) 4. Noalya Venezuela 72% (CH629) 5. Noalya Intesa Raspberry 40% (CH622) 6. Callebaut White Drops 28% (CH009) 7. Callebaut Dark Chocolate shavings (CH897) 8. Noalya Biancovado 35% (CH627) 9. Callebaut Dark strong drops 70.5% (CH602) 10. Noalya Accordo 40% (CH617) 11. Noalya Cocoa Powder (CH264)

OUR CHOCOLATE RANGE

NOAYLA CHOCOLATE *cont.*

ARTISITC IDENTITY

Dark 383 58% 10kg	CH637
A dark and intense flavour with particular notes of dried fruit.	
Milk 292 36% 10kg	CH638
Light coloured, with a perfect balance between cocoa, milk and caramel notes. Ideal for making covers, ganaches, sauces, ice cream and sorbets.	
White 181 10kg	CH639
Extremely creamy white chocolate, with deep and intense notes of milk, vanilla and caramel nuances.	

INGREDIENTS

Cocoa Powder 3kg	CH624
Intensity and colour distinguish this as a ‘must-have’ cocoa for chocolate and ice-cream lovers. 22-24% cacao.	
Scented Red Cocoa Powder 3kg	CH630
Cocoa Butter 1kg	CH640
Cocoa butter obtained from whole roasted beans and pressed.	
Cocoa Nibs 1.5kg	CH625
Granulated and roasted cocoa beans, which add a crunchy and intense texture to your creations.	
Supreme Glaze 4kg	CH628
Designed for exceptional clarity, stability, and versatility, this glaze delivers consistent results. A brilliant, long-lasting sheen without masking delicate flavours or colours, the glaze’s thermo-reversible properties make it easy to work with, whether used for mirror finishes, fruit glazes or refined sauce work.	

PRALINES

Hazelnut Praline 60% 2.5kg	CH626
Pralined with an intense taste of roasted hazelnuts, balanced with the sweet and soft notes of caramel. Recommended for creams, sweet fillings and in praline creations.	
Pistachio Praline Paste 42% 2.5kg	CH635
A smooth pistachio praline with the rich flavour of roasted praline with the rich flavour of roasted pistachios.	

CALLEBAUT CHOCOLATE

Complexity, diversity and terroir. Chocolate is just as rich and varied as wine, which is why we work with Callebaut. This trailblazing company has been crafting chocolate in Belgium for more than a century, continually pushing the boundaries of sustainable farming, bean-to-bar production and flavour. The Grand Cru of chocolate.

Milk Drops 33.6% 2.5kg	CH007
Balanced milk, cocoa and caramel notes.	

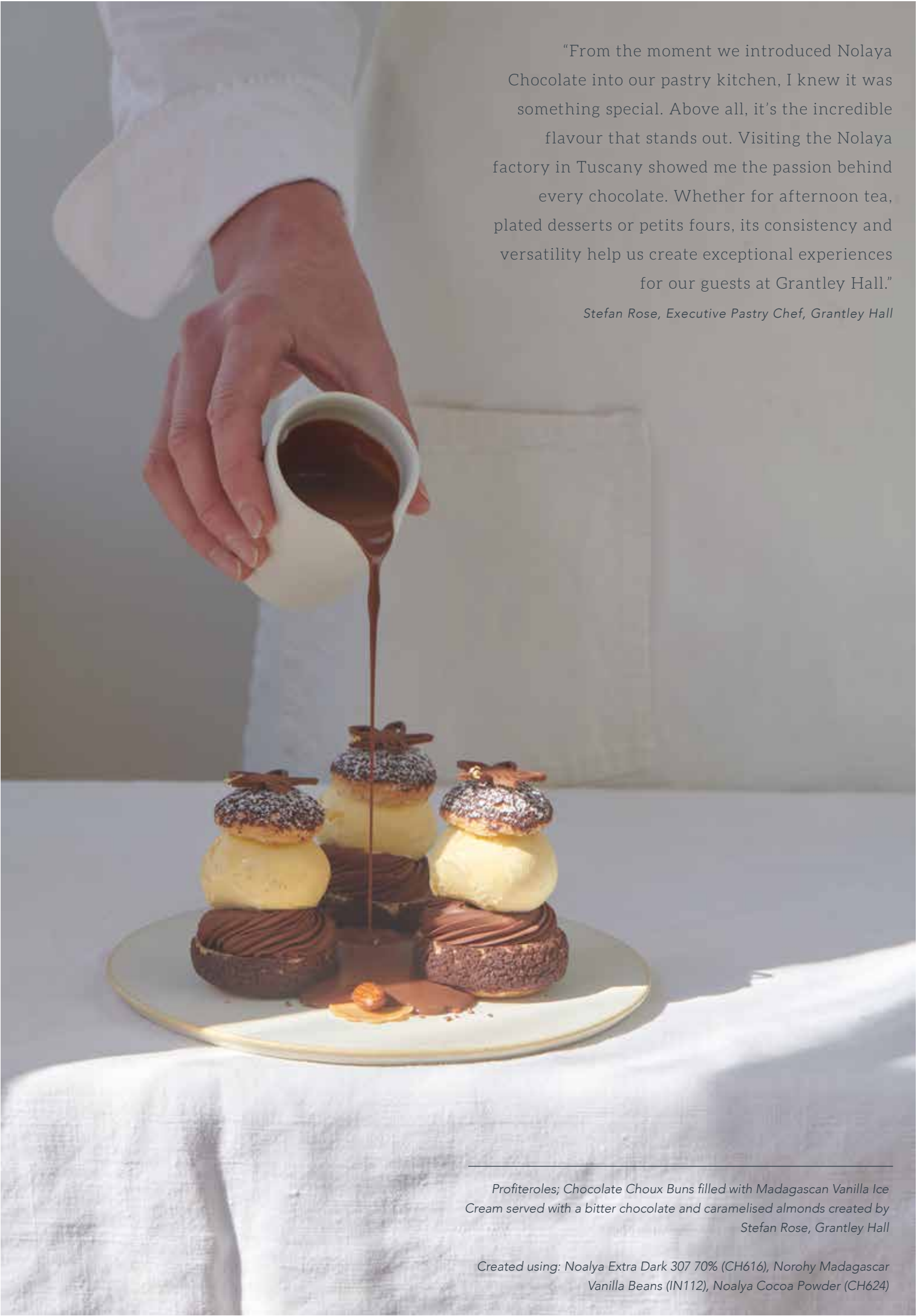
White Drops 28% 2.5kg	CH009
100% pure cocoa butter, premium milk powder, fine sugar and a touch of pure Bourbon vanilla to give a balanced, creamy flavour.	
Dark Strong Drops 70.5% 2.5kg	CH133
Dark chocolate with higher cocoa content for an extra bitter flavour.	
Dark Strong Drops 70.5% 10kg	CH602
Dark Drops 54.5% 2.5kg	CH247
Sweet and sour cocoa notes with hints of malt and berries.	
Dark Drops 54.5% 10kg	CH603
Milk Drops 33.6% 10kg	CH600
White Drops 28% 10kg	CH601

Dark Sticks 45.5% 8cm 1.6kg	CH056
Intense taste, rich in cocoa and with a lovely snap.	
Cocoa Butter 3kg	CH057
Pure cocoa butter, pressed from whole roasted cocoa beans - neutral in colour and taste.	
White Chocolate Shavings 2.5kg	CH831
Irregular chocolate shavings with good snap and a rich flavour. Perfect for finishing and decorating.	
Dark Chocolate Shavings 2.5kg	CH897
White Chocolate Mousse Powder 800g	CH895
Chocolate mousse in minutes. Mix one bag of powder with one litre of milk and beat for five minutes at full speed for a rich flavour and aerated texture that is perfect for piping and scooping.	
Dark Chocolate Mousse Powder 800g	CH896
Milk Chocolate Mousse Powder 800g	CH830

Dark Chocolate Large Pencils 900g	CH950
Delicately rolled pencils of pure chocolate.	
Dark Chocolate Snobinettes c/270	CH951
Miniature chocolate cups for bite-sized creations.	
Gold Caramel Drops 2.5kg	CH965
Notes of caramel and toffee plus a touch of salt.	

White Crunchy Pearls 800g	CH968
Pearls of chocolate with a crispy biscuit centre for finishing pastries and desserts.	
Dark Crunchy Pearls 800g	CH967

Nic Ice Dark Chocolate Dome c/120 x 120	CH020
Nic Ice White Chocolate Dome c/120 x 120	CH021
These shiny chocolate semi-spheres save time and effort in the kitchen. Use as a dome on a tart, fill like a cup or put two together to create a full orb of chocolate.	



“From the moment we introduced Nolaya Chocolate into our pastry kitchen, I knew it was something special. Above all, it’s the incredible flavour that stands out. Visiting the Nolaya factory in Tuscany showed me the passion behind every chocolate. Whether for afternoon tea, plated desserts or petits fours, its consistency and versatility help us create exceptional experiences for our guests at Grantley Hall.”

Stefan Rose, Executive Pastry Chef, Grantley Hall

Profiteroles; Chocolate Choux Buns filled with Madagascar Vanilla Ice Cream served with a bitter chocolate and caramelised almonds created by Stefan Rose, Grantley Hall

Created using: Noalya Extra Dark 307 70% (CH616), Norohy Madagascar Vanilla Beans (IN112), Noalya Cocoa Powder (CH624)

FRESH AS FREEZE DRIED

We like a bit of fresh thinking. And so does New Zealand’s Fresh As, which does ingenious things with freeze-dried fruit and vegetables. Using clever technology, the company removes moisture from foods, but locks in the original aromas, colour, antioxidants and essential oils. The resulting ingredients pack a flavour punch and bring interesting textures and colours to dishes and drinks. Think beetroot powder sprinkled over goat’s cheese, whole freeze-dried lychees added to salads or chunks of dried liquorice on top of ginger cake. Afternoon tea will never be the same again.

POWDERS

Beetroot Powder 100g	FP065
With its wonderful earthy notes, we have been combining the beetroot powder with our popular goat curd from the Cheese Cellar Dairy. Serve up with our Smoked Salmon from Chapel & Swan.	
Passionfruit Powder 40g	FP036
Plum Powder 40g	FP038
Strawberry Powder 30g	FP047
Raspberry Powder 35g	FP032
Raspberry Powder 125g	FP063

WHOLE

Blackberries 120g	FP062
Cherry 35g	FP044
Lychee 50g	FP034
Lychee 100g	FP064
Bursting with all of the intense, sweet Asian flavour you would expect from a lychee but with an unexpected deliciously crisp texture.	
Raspberry 30g	FP057
Raspberry 120g	FP060

SLICES

Blueberry 45g	FP033
Strawberry 25g	FP039
Strawberry 25g	FP039

CRUMB

Coconut 60g	FP061
The only real alternative to fresh coconut - saves time shaving or grating and superior to any desiccated. Very pretty for coatings and decoration	

SEGMENTS

Mandarin 30g	FP035
Mandarin 100g	FP059
Prized by chefs for their deliciously intense sweet citrus flavour.	

CHUNKS & FLAKES

White Balsamic Chunks 50g	FP066
Arguably one of the most innovative seasonings; try as a garnish with fresh strawberries, dark chocolate or fish such as bream or bass.	
Pineapple Chunks 40g	FP037
Yuzu Juice Flakes 50g	FP053
An intense citrus flavour and uplifting fragrance; swap out limes and lemons with Yuzu to elevate your dish or try sprinkled over fish or a chocolate dessert. Perfect for cocktails.	

1 White Balsamic chunks (FP066) **2** Whole Lychees (FP034) **3** Mandarin segments (FP035) **4** Whole Cherries (FP044) **5** Whole Blackberries (FP062) **6** Pineapple chunks (FP037) **7** Blueberry slices (FP033) **8** Plum powder (FP038) **9** Passionfruit powder (FP036)

‘We crumbled Fresh As mandarin segments over raw scallops to enhance the citrus flavour in the sauce; a burnt lemon vinaigrette. They bring a light crispiness that rehydrates and melts deliciously in your mouth’.

Eric Ripert, le Bernadin, New York.



PONTHIER PURÉES

There are no forbidden fruits at Ponthier. From apples and pears to guavas and lychees, the family business works with an array of different fruits from around the world to create chilled purées for chefs and bartenders.

Think mangoes from India, pineapple from Costa Rica and lemons from Sicily, which are only used when they have reached perfect levels of ripeness and colour.

No flavourings, colourings or thickeners are added. There’s plenty to pick from at Ponthier.

Acai 1kg Brazil. Complemented by banana, strawberry, mango, passion fruit, morello cherry, kiwi.	PU086	Lychee 1kg Taiwan, Asia. Complimented by raspberry, coconut, Sichuan pepper.	PU021
Apricot 1kg Rhône Valley, France. Complemented by yellow peach, rosemary, mango, bergamot, almond.	PU003	Mandarin 1kg Sicily, Italy. Complimented by mango, dark chocolate, vanilla.	PU023
Banana 1kg Costa Rica. Complemented by passion fruit, mango, coconut, milk chocolate.	PU005	Mango (Alphonso) 1kg Western India. Complimented by passion fruit, yellow pepper, apricot.	PU025
Beetroot 1kg France. Complimented by redcurrant, green apple, red fruits, raspberry.	PU079	Mirabelle Plum 1kg France. Complemented by apple, pear, morello cherry, dark chocolate, vanilla.	PU080
Bergamot 1kg Sicily. Complemented by orange, pear, coconut, prickly pear.	PU055	Mixed Red Fruits 1kg Various countries. Mango, pineapple, yellow peach, yuzu, lime.	PU047
Blackberry 1kg Serbia. Complemented by coconut, blackcurrant, pear, banana.	PU007	Morello Cherry 1kg Serbia. Complimented by blueberry, strawberry, pistachio.	PU027
Blackcurrant 1kg Burgundy, France. Complimented by blueberry, pear, wild strawberry.	PU009	Passion Fruit 1kg Ecuador. Complimented by mango, raspberry, banana.	PU029
Blood Orange 1kg Sicily, Italy. Complemented by mango, passion fruit, apple, pear.	PU001	Pear (Williams) 1kg Haute Provence, France. Complimented by blackcurrant, calamansi, almond.	PU031
Blueberry 1kg Chile and Poland. Complimented by passion fruit, wild strawberry, Morello cherry.	PU041	Pineapple 1kg Costa Rica. Complimented by coconut, rum, curry.	PU045
Calamansi 1kg Vietnam. Complemented by passion fruit, pear, mango, almond.	PU053	Pomegranate 1kg Sicily, Italy. Lemon, lime, blood orange, wild strawberry, pear.	PU046
Coconut 1kg South west Asia. Complimented by pineapple, lychee, carrot	PU011	Raspberry (Williamette) 1kg Serbia. Complimented by lychee, coconut, passion fruit.	PU033
Cranberry 1kg Quebec, Canada. Apple, pear, orange, blackcurrant, yellow peach.	PU048	Red Pepper 1kg Spain. Complemented by strawberry, redcurrant, raspberry, tomato.	PU071
Green Apple 1kg Haute Provence, France. Complimented by cucumber, pear, cinnamon.	PU015	Rhubarb 1kg Poland. Complemented by vanilla, apple, morello cherry, fresh almond, vanilla.	PU082
Guava 1kg Madagascar. Complemented by passion fruit, mango, pineapple, blood orange.	PU043	Strawberry 1kg Poland and Morocco. Complimented by white peach, citrus, tomato.	PU037
Lemon 1kg Sicily, Italy. Complimented by strawberry, yuzu, coriander.	PU017	Wild Yuzu 1kg Japan. Complemented by white peach, strawberry, pineapple, mint.	PU058
Lime 1kg Brazil. Complimented by coconut, avocado, white chocolate.	PU019	White Peach 1kg Vallée du Rhône, France. Complimented by yuzu, strawberry, almond.	PU039



“Ponthier offers a wide range of fruit purees, delivering the original taste and colour of fresh fruit harvested when ripe. Ready to use and easy to work with, they are ideal for cocktails and other drinks. Our products share three key qualities: delicious, healthy and responsible.”

Krystall Della Noce, Brand Ambassador (Mixologist), Ponthier

Tin Tin cocktail created using Blood Orange Purée (PU001), Rhubarb Purée (PU082) and Lemon Purée (PU017)

Shinto cocktail created using White peach purée (PU039) and Strawberry Purée (PU037)

Recipes developed by Krystall Della Noce, Mixologist - Ponthier & PCB Création Ambassador

For a full list of items please refer to our Price List.
For further information about any of the products in this
brochure or for assistance with placing an order please
contact your local account manager or call our customer
support teams now.

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North 0161 279 8020 | Scotland 0141 428 3319
South West 01392 908 108

For the full recipes featured in this brochure
please go to our website.

harveyandbrockless.co.uk/recipes



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