

HARVEY & BROCKLESS
the fine food c°



THE SUMMER LAUNCH





1. Bleu d'auvergne FC001, 2. Roche Montagne FC637, 3. Gaperon au Torchon FC989,
4. Langres Petit FC225, 5. Saint Marcellin FC723

After long winter months making the most of root vegetables and brassicas, chefs are full of the joys of spring once again. The blast of colour and flavour that new season produce brings to the kitchen is reflected in our new ranges, from wild garlic pesto and rhubarb purée to spiced salami and beetroot cured salmon. We've also curated a stunning new range of artisan French cheeses, plus exotic Valrhona fruit couvertures that will get your taste-buds singing like the headline stage at Glastonbury.

It's official: *summer is coming*.

BEILLEVAIRE

Beillevaire's commitment to artisan cheesemaking is grounded in its history and informs its present. Pascal Beillevaire, who set up the business in the Loire-Atlantique region in 1980, was a former dairy farmer and today the company is still dedicated to working closely with farmhouse cheesemakers. It is also a producer in its own right, making raw milk fromage at its Machecoul headquarters, as well as dairies in Normandy, Poitou-Charentes and the Ardèche, plus maturing caves in the Jura Massif and the Pyrenees. It has grown from humble beginnings, but Beillevaire has stayed true to its roots.

NEW PRODUCER

BEAUFORT D'ÉTÉ 1.5KG

A mighty mountain cheese from the Haute-Savoie, our Beaufort balances power and grace, thanks to a flavour that is both intensely savoury and fruity with a large helping of hazelnut notes. **FC984**

BLEU D'AUVERGNE FOURNISSEUR 1.25KG

Made in the centre of France, Bleu d'Auvergne is an approachable cow's milk blue with a mild buttery flavour seasoned with a delicate peppery spice. **FC001**

COMTÉ 24 MONTH 1.5KG

Taste the terroir of France's mountainous Jura Massif in this aged Comté, which has a supple texture and intense flavour, combining toffee sweetness, almonds and complex notes of apricot and pineapple. **FC987**

BRIN D'AMOUR AUX HERBES 500G

A herb-covered ewe's milk cheese, which immediately takes you to Corsica's aromatic scrubland where the sheep graze. Thyme, rosemary, juniper leaf and dried chillies fleck the ivory coloured cheese, which has a bulging texture and all-embracing herby flavour. **FE040**

GAPERON AU TORCHON 400G

According to legend, this cow's milk cheese from the Auvergne, used to be an indicator of wealth. The more you

had hanging from the ceiling to cure in front of the kitchen fire, the richer you were meant to be. Made with partially skimmed milk, the ball-shaped cheeses have a hard dry rind and an elastic paste, which packs a flavour punch from the addition of garlic and ground pepper. **FC989**

LANGRES PETIT 180G

With its billowing white and orange rind, Langres looks a little like a fluffy cloud at sunset. There's plenty of weight behind the airy appearance, however, with a pungent tang from the washed rind and plenty of spice and mineral notes from the smooth paste just beneath. **FC225**

MORBIER BICHONNE 1KG

Made in the same mountainous region of France as Comté, Morbier has a pungent terracotta washed rind that is tacky to the touch and adds real piquancy to the taste. It's balanced by the soft, bouncy interior, which is rich with notes of butter and hay. **FC992**

ROCHE MONTAGNE 600G

An easy going cow's milk blue from the Puy-de-Dôme in central France, Roche Montagne has a striking white and black ash-covered rind and supple interior with a texture like set custard. The flavour is mild and malty with gentle spicing from the green and blue pockets of mould. **FC637**

SAINT MARCELLIN 80G

As pretty as it is delicious, St Marcellin sits in a flower-shaped wooden tray and has a wrinkly rind dusted with white

mould. The paste beneath is smooth and gooey, ranging in texture from double cream to clotted cream, while the flavour is long and complex. Hay and leather lead to an earthy animal finish. **FC723**

PONT L'EVEQUE PAYS D'AUGE 400G

There's a wonderful peachy colour and pillowy softness to the rind of this raw cow's milk cheese from Normandy. The supple interior is sweet with notes of stone fruits and brioche. **FC994**

BRIE A LA TRUFFE 1KG

Brie, but not as you know it. Beillevaire has added a thin layer of black truffle mixed with mascarpone to mushroomy Donge Brie-de-Meaux to create something altogether richer and more decadent. **FC985**

BRILLAT SAVARIN A LA TRUFFE 500G

Brillat Savarin is a soft 'triple cream' cheese named after a famous French gourmand from the 18th Century. He would no doubt have approved of the addition of a thin layer of truffle, which gives the velvety cheese a rich, earthy flavour. **FC430**

CAMEMBERT CALVADOS 250G

Normandy's two most famous exports come together in perfect harmony. Camembert is immersed in calvados then rolled in breadcrumbs to create a wonderful boozy, creamy cheese. **FC120**



1. Roche Montagne FC637, 2. Langres Petit FC225, 3. Caramelised Apple Set Fruit Conserve CP183
4. Comté 24 Month FC987, 5. Brin d'amour aux Herbes FE040, 6. Morbier Bichonne FC992,
7. Gooseberry & Nettle Relish CP229 8. Gaperon au Torchon FC989, 9. Roquefort Artisan
Vernieres FE005, 10. Saint Marcellin FC723, 11. Pear Set Fruit Conserve 12. Beaufort d'été FC984



1. Luques Olives DA177, 2 & 3. Jambon du Pays CA656,
4. Le Délice de Gaves CA657, 5. Rosette CA658

PIERRE SAJOUS

Master curer Pierre Sajous has been at the cutting edge of French charcuterie for more than 30 years, creating world class products at his workshop in the Hautes-Pyrénées. Instrumental in reviving the fortunes of the region's rare breed Noir de Bigorre pig variety, which had been close to extinction, Sajous also works with other varieties to create a range of classic and innovative hams, sausages and pâté.

NEW PRODUCER

JAMBON DU PAYS 6KG

A slice of Pierre Sajous' jambon du pays is a beautiful thing. The maroon-coloured meat shimmers with natural oils and has a compact texture streaked with creamy fat. The flavour is just as good. Sweet, perfumed and intensely savoury. **CA656**

LE DÉLICE DE GAVES 250G

This unusual cured meat is made a bit like saucisson, but has a flatter, squarer shape. Air dried for four to five weeks, it sports an impressive mottled coat and has a chewy texture. The flavour is gamey with musky white pepper notes. **CA657**

ROSETTE 1KG

A pure pork saucisson, dry aged for up to eight weeks with a natural sweetness and aromas of hazelnuts. **CA658**

Dell'ami

LUQUES OLIVES 2.5KG

This bright green olive is firm and meaty in texture. A gently flavoured buttery olive with a hint of almond, perfect with Champagne. **DA177**

BEILLEVAIRE CONT.

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NEW PRODUCER

CLOCHEDE FONTENILLE 160G

Made at Beillevaire's Fontenille dairy in the Loire Valley, Clochette ('little bell' in French) is a dainty, soft goat's cheese, which has a delicate herbaceous flavour.

FG273

ÉPOISSES FERMIER 250G

Burgundy's most famous cheese, Époisses is washed in 'marc' brandy, made with grape skins from the nearby vineyards, to achieve a sticky, apricot rind, which has a powerful bouquet and meaty, spicy flavour. **FC191**

FOURME D'AMBERT LAQUE 2KG

One of France's oldest cheeses, Fourme d'Ambert has a light-grey natural rind and a creamy interior accented by pockets of blue-green mould. The texture is supple and the flavour is gentle with dairy and fruity, plus a delicate salty finish. **FC041**

LIVAROT ARTISAN 500G

Nicknamed 'The Colonel' because its raffia straps are reminiscent of a colonel's stripes, Livarot rivals Camembert as one of Normandy's greatest cheeses. It has a pungent washed rind, while the paste is sweet and creamy. **FC725**

VIEUX LILLE 200G (MAROILLES)

A close cousin of Maroilles, Vieux-Lille is famous for its strong smell and salty flavour, which come from the cheese being soaked in brine for several months. The thin rind is powerful and pungent, but the supple paste beneath is surprisingly sweet with lingering savoury notes. **FC667**

MIMOLETTE 600G

One of France's most eye-catching cheeses, Mimolette (also known as Boule de Lille after the city where it was first matured) has a canonball shape, bright orange interior and craggy rind. Aged for 18 months, the flavour is sweet and nutty. **FC991**

MUNSTER MONTAGNE CLAUDEPIERRE 180G

This sticky, pungent cheese is made by the Claudepierre family high up in the Vosges mountains. The washed rind has a strong, aroma, but this is balanced by a mild, buttery interior. **FC993**

ROQUEFORT ARTISAN VERNIÈRES 1.4KG

Vernières Frères is an independent family business that has been making Roquefort since 1890. The company still matures the raw sheep's milk blue in the limestone caves of the Combalou mountain in Roquefort-sur-Soulzon, where it develops an open texture with pockets of green, blue mould. The flavour is complex with sweet, salty and spicy notes. **FE005**

TOMME DE SAVOIE 1.7KG

There are numerous types of tomme cheese, but Tomme de Savoie from the mountainous Savoy region of France, is arguably the most famous. The supple cheese is made with unpasteurised milk from Abondance, Montbeliarde and Tarentaise cows and has a grey, natural rind. The flavour is sweet, nutty and earthy. **FC667**

REBLOCHON FERMIER 500G

A washed rind cheese made in the same Alpine region of Eastern France as Tomme de Savoie, Reblochon has an aromatic exterior, while the paste is ivory in colour with an elastic texture. The flavour is farmyardy and buttery. **FC743**

BRITISH CHARCUTERIE

There's a growing confidence about the British cured meats movement, which is reflected by our latest additions. Instead of replicating Continental charcuterie, producers are forging their own identity by using flavours, such as cider, Indian spices and beech smoke, as well as taking inspiration from historic British recipes. It's ham; not jamón.

NEW PRODUCER

Tempus

Tempus means 'time' in Latin, which is a big clue to the philosophy of this Surrey-based business, set up by Tom Whitaker and Dhruv Baker in 2014. The pair, who both previously appeared on Masterchef (Dhruv was champion in 2010 and Tom made the final in 2011), buy large ex-breeding sows and ex-dairy cattle, which have had long active lives, and air dry the meat very slowly using traditional techniques. Tempus' patience pays off with spectacularly good hams, salami and cured beef products, which are making an impact on the counters and menus of London's top food halls and restaurants.

NEW ACHARI SPICED SALAMI WHOLE 600G

—
There's a delicate blend of spices in this salami, which is based on an Indian recipe for pickling going back hundreds of years. Fennel seeds, telicherry black pepper, and fenugreek give a complex yet subtle flavour. **CA648**

NEW SPICED COLLAR WHOLE 1.9KG

—
Coppa, or pork collar, is characterised by a golden ratio of lean muscle to fat, which gives a deep, rich flavour and wonderful texture. Tempus adds a fragrant layer of spice with cardamom, cloves and cinnamon. **CA647**

Somerset Charcuterie

Based near Bristol, Somerset Charcuterie is owned by James Simpson and Andy Venn who use free-range, outdoor-reared meat. They work closely with dynamic young pig farmer Fred Price at Gotheney Farm in Bridgwater - a progressive business that rears Tamworth and Mangalitza pigs. **CA659**

NEW FENNEL SALAMI SLICED 100G

Made with leg and shoulder meat from locally reared rare breed pigs, this salami also includes the best fat from the back and shoulder for added flavour and succulence. It's flecked with fennel seeds, which are toasted to bring out the natural oils and ensure an even distribution of flavour. A dash of cider is added for good measure. **CB666**

Capreolus

After curing meat in their kitchen as a hobby for several years, David and Karen Richards decided to make a business out of it, launching Dorset-based Capreolus in 2009. They use free range meat, often from rare-breed animals, and the spices for the cures are freshly ground for each batch.

NEW DORSET PASTRAMI WHOLE 1.4KG

—
West Country PGI beef silverside is brined, air-dried and cold smoked over beech wood to create a soulful sweet and smoky pastrami. Just add gherkins and mustard. **CA649**

NEW GUANCIALE WHOLE 800G

—
Italians would be horrified to see Brits putting smoked bacon in carbonara. The authentic Roman recipe calls for guanciale – pig's cheek cured with herbs and spices, which adds real richness and depth. Capreolus' award-winning product is silky and unctuous, adding a big hit of flavour to pasta, pizza and eggs. **CA650**

CA601

NEW PRODUCER

Crown & Queue

Adrienne Eiser Treeby worked as a chef and a cheesemonger before becoming a self-styled 'pork whisperer' in 2014 when she set up Crown & Queue under the railway arches in Bermondsey. The company, which is committed to British heritage pork and indigenous ingredients, including herbs, beer and wine, makes a range of innovative cured meats with funky names.

NEW BERMONDSEY SPICED SOBRASADA WHOLE 1KG

Sobrasada originates from the Balearic Islands, but Crown & Queue's version of the spreadable, spicy sausage takes inspiration from a 19th Century British cookbook, which devotes a whole chapter to spiced dishes, known as Devils. Heat comes mainly from dried cayenne pepper, plus a bespoke smoked chilli blend, while gochugaru peppers, fermented anchovy oil, garlic and nutmeg add to the party. **CA649**

Laverstoke Park

Owned by ex-racing driver and Formula One World Champion Jody Scheckter, Laverstoke Park Farm is spread over 2,500 acres of rolling Hampshire countryside. It works to organic and biodynamic principles and is best known for making mozzarella and ice cream with milk from its own herd of buffaloes.

BLACK PUDDING WHOLE 250G X 10

—
There's more to Laverstoke than mozzarella. The farm also produces delicious black pudding, made to a rare Hebridian recipe with oatmeal, pig's blood and a secret blend of spices. **CA601**





BRITISH SMOKED FISH

Never mind Christmas. Smoked salmon is the backbone of summer dining, from afternoon tea to canapés. So we're delighted to introduce Campbells & Co, which works with top-grade salmon at its smokehouse near Linlithgow, Scotland. We've also sourced innovative alternatives from Chapel & Swan, including beetroot cured smoked salmon and hot smoked trout. Put that in your pipe.

Chapel & Swan

Proof that smoking can be good for you, as long as you stick to fish. Suffolk-based Chapel & Swan has spent more than 25 years perfecting the subtle arts of salmon smoking, maintaining a delicate balance between salt, smoke and fish. Blackened brick kilns fuelled by gently smouldering Black Forest oak are important, but the quality of the fish is also key. Only superior grade salmon from Scottish and Scandinavian waters is used, while young fish, no more than 14 months old, are preferred because of their compact, lean flesh.

NEW BEETROOT CURED SALMON 1.2KG

There's a vivid ruby hue to this cured salmon from Chapel & Swan thanks to the addition of beetroot, which is part of a traditional Swedish cure of sugar, salt, white pepper and dill. It adds a sweet earthiness and striking colour to the firm fish. **CA651**

NEW HOT SMOKED TROUT 600G

Lean trout from the fast flowing, crystal clear chalk streams of Hampshire are cured and then hot smoked over oak. The texture is delicate and flakey; the flavour a perfect balance of fish, salt and smoke. **CA644**

SMOKED SALMON LONG SLICED (SKIN ON) 1KG

No liquid smoke flavours here. Chapel & Swan's flagship product is hand filleted from prime sustainable salmon and oak-smoked overnight in brick kilns. It's a slow, traditional, hands-on process that infuses the fish with an ethereal smokiness balanced by just the right level of salt. **CA621**

SMOKED SALMON D CUT (SKINLESS) 1.3KG

Chapel & Swan's gently oak-smoked salmon, but without the skin and sliced with a 'D cut' rather than lengthways. **CA652**

HOT SMOKED SALMON 1.3KG

Lightly brined with salt and muscovado, this succulent flaked salmon fillet is slow-smoked in Chapel & Swan's brick kiln until it has a very delicate flavour. Keep it simple with watercress, soda bread and a lick of mustard. **CA634**

NEW PRODUCER

Campbells & Co

The Campbell family have been in business for three generations, initially opening a butcher's shop in Edinburgh, which was famous for haggis, made to a secret recipe. Now based near Linlithgow in West Lothian, the company is overseen by Chris Campbell and has grown to become an important supplier of prime meat and seafood to chefs. Its smoked fish division, Campbells & Co, sources top grade, whole salmon, which are filleted, cured and slowly smoked over oak in modern kilns at its Heatherfield Smokehouse. The fillets are sliced lengthways and have a harmonious flavour, balancing salt, smoke and the fish itself.

NEW SCOTTISH SMOKED SALMON LONG SLICED (SKIN ON) 1KG

Quality, consistency and flavour are the hallmarks of Campbells' smoked salmon. The fillets are sliced lengthways with a firm texture and good balance between salt and smoke, which doesn't overpower the delicate flavour of the fish. **CA508**

1. Campbell & Co. Scottish Smoked Salmon Long Sliced (Skin On) CA508,
2. Chapel & Swan Beetroot Cured Salmon CA651, 3. Chapel & Swan Hot Smoked Trout CA644, 4. Chapel & Swan Smoked Salmon D Cut (Skinless) CA652, 5. Chapel & Swan Smoked Salmon Long Sliced (Skin on) CA621, 6. Chapel & Swan Hot Smoked Salmon CA634

SUMMER PLATES

From garden parties and barbecues to restaurant terraces and street food stalls, outdoor dining is a hot trend. It's even hotter for the people behind the stoves, but there are ways to play it cool and still create sensational seasonal dishes.

Our group development chef Gary Parsons, who headed up the kitchens at Wimbledon for many years, reveals his summer secrets.

1. Mini beef sliders with burger salsa, pancetta and green kraut relish

H&B Kitchen

BURGER SALSA 2KG

A sweet, sticky triple tomato whammy with a burst of chilli. **HS364**

GREEN KRAUT RELISH 2KG

Fresh sauerkraut cooked with cucumber and dill in cider vinegar; a perfect accompaniment to a charcuterie board, or to top off any burger. **HS401**

Woodall's

PANCETTA 100G

CA407

2. Mini pulled celeriac sliders with sweet & smoky barbecue sauce.

H&B Kitchen

NEW SWEET & SMOKY BARBECUE SAUCE 1L

HS550

3. Flame torched mackerel, pickled cucumber and dill with shiro miso hoisin glaze.

H&B Kitchen

SHIRO MISO HOISIN (PLANT-BASED) 1L

White miso, ginger and tamari soy are the secret ingredients to our wonderfully mellow hoisin sauce. **HS526**

4. Caesar salad of romaine lettuce, Cantabrian anchovies, quails eggs, confit of garlic, sourdough croutons, parmesan and caesar dressing.

Dell'ami

MARINATED CANTABRIAN ANCHOVIES 505G

These silvery jewels of the Cantabrian Sea in Northern Spain, locally known as Boquerones have a rich flavour that adds a savoury punch to sauces, dressings and salads. **MA212**

H&B Kitchen

CAESAR DRESSING (WITH FISH) 500ML **HS040**

5. Whipped Lanark Blue, rhubarb gel, pickled rhubarb, rhubarb wafer, raw and pickled heritage beetrots, beetroot leaf beetroot crisps and wild garlic flowers.

Erringtons Cheese

LANARK BLUE/LANARK BLUE BABY 750G/440G

Errington's original blue cheese changes with the seasons, and is all the better for it. It's made on the farm with unpasteurised ewes' milk and is aged for anywhere from six weeks to eight months. Seasonal changes in the milk mean the flavour can range from fresh and sweet in the spring through to powerful and spicy around Christmas. **SC060/SC116**

Ponthier

Ponthier's ingredients work in so many different recipes because the original fruit is so good.

NEW RHUBARB PURÉE 1KG

Made with the red Frambosa variety of rhubarb, which is grown at altitude in Southern Poland, this pretty pink purée is sweet and tart, and has a multitude of uses, from baking to cocktails. The flavour has an affinity with strawberry, raspberry and vanilla. **PU082**

6. Sesame seed crusted tuna, with wilted pak choi, avocado-wasabi cream and a citrus ponzu gel

H&B Kitchen

CITRUS PONZU (PLANT-BASED) 1L

Our zingy ponzu, made with lemon, lime, orange, tamari soy and mirin, is a great all-rounder in the kitchen. Use in dressings and as a dipping sauce or sprinkle a few drops over roasted fish and meat for a zesty finish. **HS531**

SESAME MISO (PLANT-BASED) 1L

White miso, ginger and tamari soy are the secret ingredients to our wonderfully mellow hoisin sauce. **HS532**

7. Green Salad with asparagus, courgette, green beans, peas, mange tout, curly endive and chervil, truffle and balsamic dressing.

H&B Kitchen

NEW TRUFFLE AND BALSAMIC DRESSING 1L



AFTERNOON TEA

Limp cucumber sandwiches and stale scones just don't cut it any more. Afternoon tea has evolved to become a stage for chefs to showcase their creativity and skills in bites that tap into the latest flavour trends. Chef Gary Parsons shows how to make pastries with panache and sexy sandwiches that really cut the mustard.

1. Pea & white asparagus panna cotta

Ponthier

WHITE ASPARAGUS PURÉE 1KG

The white asparagus used in Ponthier's new purée is grown in the Aquitaine region of France under small mounds of sandy soil to protect the spears from the sun and stop photosynthesis. The resulting spears have an amazing mother-of-pearl colour, delicate flavour and tender flesh. The purée pairs nicely with olive oil and morels. **PU083**

Cheese Cellar Dairy

BLANCHE 200G

Blanche is a sensuous little raw milk goats' log made by our very own Cheese Cellar Dairy. Its complex flavour – think honeysuckle, herbs and a peppery spritz – works a treat with the aromatic botanical notes of gin and the zing of damsons. **EG271**

Dell'ami

ARBEQUINA EXTRA VIRGIN OLIVE OIL 1L

Early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. **DA105**

Lescure

CREAM 1L X 12

First produced at the dairy farm of the Chateau de Claix, Lescure have created a cream of exceptional quality, made from the milk of cows grazing on the lush green pastures of the Charentes-Poitou region. With a shelf life of nine months and sold in 1 litre cartons, it is perfect for whipping, (giving a whipping rate of 2.5). **DC073**

2. Mushroom pâté on sourdough toast with wild mushroom and wild garlic flower

4. Hot smoked trout on a beetroot and caraway seed scone with a yogurt and wasabi dressing

Cornish Charcuterie

MUSHROOM PÂTÉ 400G

Fungus has never been so much fun. Packed with umami-rich mushrooms, plus butter, onions, coriander, garlic, Cornish Sea Salt and red chilli, this rich and soulful pâté will make vegetarians' hearts beat a little faster. **CA629**

Dell'ami

TRUFFLE OIL 250ML **HM307**

Isle of Wight/Tomato Stall

SMOKED TOMATOES 1KG

Hand-picked tomatoes are slowly roasted to intensify their natural flavour, then smoked over oak before being finished with sunflower & extra virgin olive oil and a pinch of Anglesey Sea Salt. Takes pizza, salads and cheese to giddy new heights, but also great on their own. **MA254**

3. Spiced sobrasada and quail's egg scotch egg

Crown & Queue

BERMONDSEY SPICED SOBRASADA 1KG **CA649**

For full description see page 46

Viron

LA CLASSIQUE T55 25KG

A versatile and well-balanced flour, producing traditional French farmhouse style bread and baguettes but also suited to viennoiserie making. **FL053**

4. Hot smoked trout on a beetroot and caraway seed scone with a yogurt and wasabi dressing

Chapel & Swan

HOT SMOKED TROUT 600G **CA644**

For full description see page 49

Katy Rodgers

NATURAL YOGHURT 1KG **DY173**

For full description see page 55

Ponthier

BEETROOT PURÉE 1KG

From beetroots grown in France. Complemented by redcurrant, green apple, red fruits, raspberry. **PU079**

Viron

LA GRUAU SAINT-GERMAIN T45 25KG

This strong flour produces fantastic scones and brioche and is ideal for most pastry work. **FL039**

Lescure

UNSALTED BUTTER ROLL 250G X 20

With its distinctive rolled shape, and pretty pale appearance, the Lescure butter roll is the only butter for your tabletop. **DB117**

5. Isle of Mull cheddar and truffle custard millefeuille

Isle of Mull Cheese

ISLE OF MULL MATURE CHEDDAR 2.7KG

The Reade family make the cheese using raw milk from their own cows, which are fed on spent grain husks, called 'draff', from the nearby Tobermory whisky distillery, as well as grazing the island's lush grass. Matured for 18 months the cheese is rich, savoury and salty with an earthy edge that echoes the island's peat soil. **SC033**

Dell'ami

TRUFFLE OIL 250ML

Extra virgin olive oil laced with the complex aromas of white truffles – a balanced, fragrance that doesn't overpower the oil. **HM307**

Lescure

CREAM

1L X 12 **DC073**

Viron

LA GRUAU SAINT-GERMAIN T45 25KG **FL039**

6. Afternoon tea sandwiches

Croxton Manor

SALTED BUTTER 250G X 40 **DB089**

6a. Cucumber and minted cream cheese on white

Philadelphia

CREAM CHEESE 1.65KG **DS021**

6b. Rare roast beef and horseradish cream on white

Tracklements

HORSERADISH CREAM 1.1KG **CP067**

6c. Burford Brown egg and cress on brown

H&B Kitchen

PLANT-BASED MAYO 1KG **HS558**

6d. Smoked salmon, lemon zest and cracked pepper on brown

Chapel & Swan

SMOKED SALMON, D CUT (SKINLESS) 1.3KG **CA652**



7. Buttermilk fruit scones

Nettlebed Creamery

BIX 100G

There's a rich, luxurious body beneath the white coat of Bix – a triple cream cows' milk cheese made by Nettlebed Creamery in Oxfordshire. It pairs beautifully with our mellow Damson and Sloe Gin Conserve, which has a pleasant acidity that cuts through the cream.

EC006

Croxtton Manor

BLACKBERRY AND SLOE GIN CONSERVE 1KG

A celebration of British hedgerows, Blackberry and Sloe Gin Conserve has a racy tartness and earthy berry depth that makes it the perfect partner for almost any style of cheese.

CP237

Viron

LA GRUAU SAINT-GERMAIN T45 25KG
FL039

Lescure

PASTRY BUTTER 1KG X 10
DB113

Valrhona

Valrhona's Inspiration fruit and nut couvertures have been embraced enthusiastically by pastry chefs since their launch in 2017. Created with natural flavours and colours, the products can be used in the same way as Valrhona chocolate couvertures to bring a chocolate-like texture and intense burst of fruit flavour and colour to desserts and baked goods.

NEW YUZU INSPIRATION 3KG

Yuzu Inspiration, made with yuzu fruit from the mountainous Kochi region of Japan, packs an amazing citrus tang, reminiscent of mandarin, lime and grapefruit, with just a touch of bitterness. The intense flavour works well with dark chocolate, coconut and herbs.

CH892

8. Strawberry cheesecake with madagascan vanilla and strawberry jelly

Valrhona

NEW STRAWBERRY INSPIRATION 3KG

Freeze-dried strawberry powder gives Strawberry Inspiration its vibrant colour and intense flavour. The product, which can be used in exactly the same way as Valrhona chocolate couverture, has an affinity with flavours including aniseed, coriander and verbena.

CH894

Ponthier

STRAWBERRY PURÉE 1KG

Made using Strawberries grown in Poland and Morocco. Complemented by white peach, tomato, passion fruit, yuzu.

PU037

Lescure

PASTRY BUTTER 1KG X 10

Lescure pastry butter is the pastry chefs butter of choice. Produced in the winter months, it has a drier consistency, and its 84% fat content guarantees a consistency and lamination unmatched in other French or English butters. Because of its drier texture, it is perfect for folding and retains its form when being worked for flaky, airy pastry making (such as croissants) resulting in beautifully light, award-winning pastries, every time.

Viron

LA GRUAU SAINT-GERMAIN T45 25KG
FL039

Philadelphia

CREAM CHEESE 1.65KG
DS021

Yuzu Inspiration, made with yuzu fruit from the mountainous Kochi region of Japan, packs an amazing citrus tang, reminiscent of mandarin, lime and grapefruit, with just a touch of bitterness. The intense flavour works well with dark chocolate, coconut and herbs.

CH892

9. Rhubarb bakewell slice with poached rhubarb and rhubarb jam topped with toasted flaked almonds

Ponthier

NEW RHUBARB PURÉE 1KG

Made with the red Frambosa variety of rhubarb, which is grown at altitude in Southern Poland, this pretty pink purée is sweet and tart, and has a multitude of uses, from baking to cocktails. The flavour has an affinity with strawberry, raspberry and vanilla.

PU082

Lescure

UNSALTED BUTTER ROLL

250G X 20 **DB117**

Viron

LA CLASSIQUE T55 25KG
FL053

10. Passion fruit delice with mascarpone cream and mango gel

Valrhona

NEW PASSION FRUIT INSPIRATION 3KG

Add a totally tropical twist to cakes, pastries, desserts and biscuits with this passion fruit flavoured couverture, which can be melted and moulded to your requirements. The intense fruity flavour comes from the addition of passion fruit juice, and pairs with everything from coconut to white jasmine.

CH893

Ponthier

MANGO PURÉE 1KG

Alphonso mango from western India. Complemented by passion fruit, yellow pepper, calamansi.

PU025

Viron

LA CLASSIQUE T55 25KG
FL053

Lescure

UNSALTED BUTTER ROLL

250G X 20 **DB117**

Ridgeview

Creators of world-class sparkling wine, crafted with passion and dedication on the South Downs of England. The second-generation family company has recently been awarded the coveted global trophy of Winemaker of the Year in the prestigious International Wine & Spirit Competition 2018; making history for English wine.

BLOOMSBURY SPARKLING WINE 75CL

Ridgeview's signature blend, Bloomsbury is made with Chardonnay, Pinot Noir and Pinot Meunier grapes and is light golden in colour with a fine, persistent mousse. There are citrus fruit aromas with hints of melon and honey, while the Chardonnay dominance brings finesse, along with crisp freshness. The Pinots add depth and character leading to a beautifully balanced finish. Great with smoked salmon and creamy cheeses.

Bloomsbury featured in our Afternoon Tea.

NEW PRODUCER

Katy Rodger's Artisan Dairy

Owned and managed by the Rodger family since 1955, Knockraich Farm is located in the beautiful Endrick Valley between the Trossachs and the Campsie Fells in Stirlingshire. The dairy milks a small herd of 60 British Friesian cattle, which are born and bred on the farm. The cattle are grazed outdoors throughout the summer and the milk produced goes directly into owner Katy Rodger's award-winning range of artisan dairy products. The farm's Courtyard Café offers delicious homemade food showcasing seasonal produce from the kitchen garden and Katy's wonderful dairy products.



KNOCKRAICH CROWDIE 1KG

Made in Scotland using unhomogenised milk, Knockraich Crowdie is a delicious, light and creamy cheese perfect for spreading over toasted sourdough.

SC189

CRÈME FRAICHE 1KG

If you're looking for an ultra creamy crème fraîche, then this is the one. We love to serve it as a refreshing alternative to cream to accompany Valrhona Itakuja dark chocolate tart.

DC114

CULTURED BUTTER 200G X 8

Made in a traditional way by churning the cream and adding natural cultures used in the production of yoghurt. Lightly salted with a subtle tang, it's delicious spread generously on fresh, crusty bread.

DB206

NATURAL YOGHURT 1KG

A completely natural yoghurt made with unhomogenised full-fat cows' milk from the dairy's own herd of Friesian cows.

DY173

NATURAL YOGHURT WITH FRUIT COMPOTES 120G X 12 X 4 FLAVOURS

- GOOSEBERRIES
- RHUBARB
- BLACKCURRANTS
- RASPBERRIES

These pretty little breakfast pots are a cult favourite with those in the know. All the goodness of Katy Rodger's 100% natural yoghurt, complemented with a top layer of delicious compote made with locally sourced fresh fruit.

DY175

NATURAL YOGHURT WITH FRUITS 490G X 6 X 3 FLAVOURS

- GOOSEBERRIES
- RHUBARB
- RASPBERRIES

These colourful yoghurt pots are a stirred version of the farm's classic breakfast yoghurt pots. Creamy, tangy, fruity, delicious.

Editor in Chief Kiran Dyer

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All information was correct at time of going to press June 2019. For a full list of items please refer to our Price List. Please check availability before placing an order.

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harveyandbrockless.co.uk

