

HARVEY & BROCKLESS
the fine food co



AUTUMN/WINTER LAUNCH 2019



The first fires were lit weeks ago and woolly scarves have been rescued from the backs of wardrobes. Winter is upon us and menus are warming up in response with whole-hearted dishes that soothe and comfort.

We've got seasonal feasting covered with a sleigh-load of new products, from smoky charcuterie and pungent cheeses to nutty couvertures and slow-cooked meats, such as barbecue spiced pork.

Sweet and spice and all things nice.

CANAPÉS

Life is too short for bad canapés. That's the view of our development chef Gary Parsons, who has embraced the spirit of Christmas with a range of decadent party treats that will bring goodwill to all men (and women).

1. Luna Bites: Mushroom, Comfy Onion and Luna Goats cheese canapes.

Cheese Cellar Dairy

NEW LUNA 150G

Made by the Cheese Cellar Dairy in Worcestershire, Luna has been developed to be drier and less gooey beneath the rind than our other cheeses after chefs told us they wanted a goats' log that was easy to handle, slice and portion. There's no compromise on flavour though. Beneath the fluffy white rind is a melt-on-the-tongue texture and a world of flavour, taking in cool, creamy acidity, followed by woody, savoury notes and a pink peppercorn finish. Luna has landed. **EG312**

Croxton Manor

COMFY ONION MARMALADE 1KG

There's a reason why goats' cheese and onion marmalade is a classic combo. The sweetness of the onion balances the acidity of the cheese and marries with its earthy creaminess. **CP051**

2. Campbells Smoked Salmon logs filled with a Chapel & Swan Smoked Trout mousse made using Philadelphia Cream Cheese.

Campbells & Co

SCOTTISH SMOKED SALMON LONG SLICED SKINLESS 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**

Chapel & Swan

HOT SMOKED TROUT 850G

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 flaky; the flavour a perfect balance of fish, salt and smoke. **CA644**

Philadelphica

PHILADELPHIA CREAM CHEESE 1.65KG

Philadelphia remains the number one cream cheese brand for a reason. Creamy, spreadable and always consistent, it's one of the most useful ingredients in the kitchen, whether you smear it on a bagel, add it to creamy pasta sauces or use it in a cheesecake. **DS021**

3. Cranberry and pecan mini Rosary goats' cheese balls with Global Harvest Acacia Truffle Honey

Rosary Goats Cheese

ROSARY NATURAL 275G

A mild, acidic and creamy goats' cheese with a mousse-like texture. Awarded Silver at the 2018 British Cheese Awards. **EG095**

Global Harvest

ACACIA TRUFFLE HONEY 220G

Often referred to as the "sexiest honey" by the team at Harvey & Brockless; this ambrosial product is elevated to new heights with the addition of shavings of black summer truffles. The intensely sweet and fragrant flavour is the perfect accompaniment to a goats' cheese. Try it drizzled over Valençay. **CP176**

4. Prawn cocktail with H&B Kitchen

Chipotle Relish and H&B Plant Based Mayo

H&B Kitchen

CHIPOTLE RELISH 1KG

A favourite of ours - smoky, roughly chopped dip made with roasted red pepper and plenty of spice. **HS425**
PLANT BASED MAYO 1KG

Mayonnaise, but without the eggs, our plant-based version can be used in the same way and has a fresh, tangy flavour. **HS558**

5. Roasted Salsify with Capreolus Guanciale and Grated White Lake English Pecorino.

Capreolus

GUANCIALE 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. **CA659**

White Lake

NEW ENGLISH PECORINO 2KG

Named Supreme Champion at the 2019 British Cheese Awards (the third time in a row Somerset-based White Lake has won the top title), this new semi-hard sheep's milk cheese has a great future ahead of it. The pungent washed rind gives the fruity cheese

beneath a delicious savoury edge. Think salted caramel or the sweetness of roast lamb. **EE178**



3.

4.

2.

1.

5.

SMALL PLATES

Stuff the turkey. We're all about small plates bursting with vibrant colours and flavours this Christmas. Dishes such as cod and bean stew, pepped up with sobrasada and grilled peppers, while traditionalists will love our roasted rib of beef on the bone with Dell'ami Wild Garlic Pesto. Just don't expect sprouts.

1. Honey roasted carrots in H&B Kitchen Sesame Miso dressing with pomegranate and pistachios.

H&B Kitchen

H&B KITCHEN SESAME MISO DRESSING 1L

It's the sesame paste that gives a silky smooth texture to this soulful dressing, which sings with exuberant Asian flavours, from white miso to lime, garlic and tamari. **HS532**

2. Broccoli, shaved carrots, kale and avocado salad with H&B Kitchen Tamari and Ginger Teriyaki sauce.

Dell'ami

TAMARI AND GINGER TERIYAKI SAUCE 1L

Forget gloopy, overly sweet sauces. Our teriyaki sauce has a spicy kick from the ginger that is positively bracing, plus a gorgeously glossy hue from the tamari and mirin. **HS527**

3. Roasted rib of beef on the bone with Dell'ami Wild Garlic Pesto and Dijon mustard glaze, long stemmed broccoli, IOW Smoked Tomatoes, grated Cornish Gouda, creamed curly kale with Lescure UHT Cream and a fried egg.

Dell'ami

WILD GARLIC PESTO 1KG

Our new Dell'ami Wild Garlic Pesto is grown under glass in moist woodland conditions in Lombardia, before being harvested by hand and preserved in a

vibrant green pesto. Perfect for pasta, it can also be used in soups, salad dressings and marinades. **DA840**

Bornier

DIJON MUSTARD 5KG

An authentic stone-milled Dijon mustard which is additive free and made just outside the French city since 1816. The sharpness is due to the high proportion of brown and oriental mustard seeds. **VM202**

The Tomato Stall

IOW OAK SMOKED SEMI-DRIED TOMATOES 1KG

Hand-picked tomatoes are slowly roasted to intensify their natural flavour, then smoked over oak before being finished with sunflower and 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**

Cornish Gouda Company

NEW MATURE CORNISH GOUDA 1/2 1KG

A Gouda with a West Country accent. This fruity, crystalline cheese is made in Looe, Cornwall, by Dutch cheesemaker Giel Spierings using milk from the family farm's pedigree cows. **EC931**

Lescure

WHIPPING CREAM 35% FAT UHT 12 X 1L

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 Charantes-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), and ideal for use in savoury sauces, gratin dishes and soups. **DC115**

4. Capreolus Confit Duck with braised red cabbage and Global Harvest Bitter Orange Jelly.

Capreolus

FREE RANGE DORSET DUCK CONFIT 2 X 230G

A lot of work goes into this singular product, which is the ultimate in luxury convenience food. Free-range Peking and Aylesbury cross duck legs are dry cured in sea salt, herbs and spices for at least two days before being gently cooked sous-vide for at least 15 hours so the meat remains rich and tender. To prepare, simply pan fry for 10 minutes and crisp under the grill. **CA520**

Global Harvest

BITTERSWEET ORANGE SET FRUIT CONSERVE 200G

There's a delicious tension between bitter and sweet notes in this set fruit conserve, which is great with cheese, but also works a treat with chocolate puddings, duck and pastries. **CP186**

Continued overleaf.



SMALL PLATES

5. Cod with Crown & Queue Bermondsey Sobrasada, Dell’ami Grilled Red & Yellow Peppers and a bean stew made with H&B Kitchen Marinara Sauce.

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 makes a range of innovative cured meats with funky names.

BERMONDSEY SPICED SOBRASADA 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. Heat comes mainly from dried cayenne pepper, plus a bespoke smoked chilli blend, while fermented anchovy oil, garlic and nutmeg add to the party. **CA649**

Dell’ami

GRILLED RED & YELLOW PEPPER HALVES 2KG

Ripe, Puglian red and yellow peppers marinated in sunflower oil, garlic and herbs. Lightly grilled. **MA157**

H&B Kitchen

MARINARA 5KG

This glossy red sauce is rustic, not smooth with flecks of sweet, tangy tomato, plus a delicate hint of basil. **HS583**

Continued

6. Roasted butternut risotto using Dell’ami Carnaroli rice with Shepherds Purse Buffalo Blue, walnuts and tempura sage.

Dell’ami

STONE-MILLED CARNAROLI RICE 1KG

Rich in amylose, Carnaroli retains its shape and texture during cooking much better than any other rice making the perfect risotto much easier. **DA302**

Shepherds Purse

BUFFALO BLUE

Shepherd’s Purse stopped production of this glorious blue when buffalo milk became scarce, but a new long-term relationship with a British water buffalo farm means it has made a welcome return. That’s excellent news for cheese lovers because buffalo milk has almost double the cream of cow’s, which gives the final cheese a decadent richness, which is nicely offset by the salt and spice of the streaky blue veins. It’s a tricky balancing act that has everything to do with the expertise of Shepherd’s Purse in North Yorkshire, which has been making blue cheeses since the late 1980s. Try with a sweet, raisny Tawny Port.

7. Rolled, slow cooked ham hock with parsley and H&B Kitchen Pineapple ketchup, with caramelised pineapple and herb salad.

H&B Kitchen

PINEAPPLE AND PEPPER KETCHUP 1L

Sweet, sharp and spicy, our Pineapple Ketchup adds a tropical tang to burgers and fragrant fish dishes. **HS614**

Grubworkz

Somerset-based Grubworkz likes to take things slowly. The family business specialises in slow cooking using a technique known as ‘sous-vide’ (French for ‘under vacuum’), which involves vacuum sealing meat in bags and cooking them at low temperatures in

water baths for up to 72 hours. The method is incredibly accurate with anything from chicken wings to steak cooked to absolute perfection, while retaining succulence and flavour. We’ve worked closely with the company to develop a range of gourmet sous-vide products that are cooked in the sauces we make in our Harvey & Brockless production kitchen. Pre-cooked and ready for grilling, sautéing or roasting, they save time and work in the kitchen.

HAM HOCK (BONE-IN) 1KG

A big step up from gammon and pineapple, the sweet, tart flavour of our pineapple ketchup both complements and contrast with the slow-cooked, ready-to-use ham hock. **CA663**

SLOW COOKED PULLED GARLIC LAMB SHOULDER 524G

There’s a wonderful ‘falling apart’ texture to this lamb shoulder, which is slow cooked in a fragrant garlic marinade. **CA664**

SLOW COOKED PULLED TERIYAKI BEEF BRISKET 580G

Our Tamari Ginger Teriyaki is so glossy you can see your face in it. Its fragrant, umami flavour is the perfect foil for ultra savoury pulled brisket. **CA666**

BBQ SPICED PULLED PORK 535G

Our take on the classic ‘low and slow’ dish from the Deep South. Succulent meat in a soulful spicy marinade. **CA665**

GOCHUJANG PORK BELLY 565G

Tender sous-vide pork belly is given a spicy kick thanks to Gotcha Ketchup – our take on the Korean fermented chilli sauce gochujang. **CA667** (See page 36-37, De-Constructed)

CURED MEATS

Cured meats used to mean ham and salami, but Brits are discovering that other bits of the animal and indeed other animals can be used to make amazing charcuterie. Our latest launches reflect this with collar and shoulder cuts to duck and wagyu beef. Variety is the slice of life.

Somerset Charcuterie

Based near Bristol, owners James Simpson and Andy Venn use free range, outdoor-reared meat with pork coming from slow growing, rare breed pigs. They work closely with dynamic young pig farmer Fred Price at Gothelney Farm in Bridgwater – a progressive business that rears Tamworth and Mangalitzta pigs.

CULATELLO 100G

Based on the Italian ham traditionally made north of Parma near the Po River, Somerset Charcuterie’s Culatello has its own unmistakable West Country twang. The largest and most succulent muscle from the hind leg of free range pigs is salted before washing it in their locally sourced Thatchers Traditional Cider. It is then hand tied and air dried for at least 12 months. Complex, sweet and savoury. **CA631**

Cobble Lane

Located on Cobble Lane in Islington, North London, this passionate band of butchers bangs the drum for the high welfare standards and quality of British meat.

WAGYU BEEF SALAMI 3 X 330G

A Salami with a hidden surprise, this ruby red sausage is made with beef not pork, but is all the better for it. Cobble Lane use beef chuck, which has a higher fat ratio than other cuts, for added flavour and succulence, plus cinnamon and cloves. **CA550**

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 rarebreed animals, and the spices for the cures are freshly ground for each batch.

SMOKED DUCK BREAST 3 X 230G

Thyme, juniper, black pepper, honey, maple syrup and port go into the brine used to cure this free-range duck breast from Sladesdown Farm in Devon. It is then smoked over beech wood before being gently cooked sous-vide. Succulent, smoky and aromatic. **CA643**

Cornish Charcuterie Co.

Richard and Fionagh Harding and their four children moved to Cornwall over a decade ago in search of the good life. Intending to buy a small holding, they instead ended up falling in love with and acquiring the 350-acre Norton Barton Farm near Bude. It’s good news for cured meat fans that they did, because not long after they also set up their award-winning company Cornish Charcuterie.

DUCK RILLETTE 400G

Free range duck legs poached in duck fat, shredded and combined with aromatic five spice and cranberries soaked in Grand Marnier. Wonderfully soft and spicy with a boozy kick. **CA628**

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.

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**

Great Glen Charcuterie

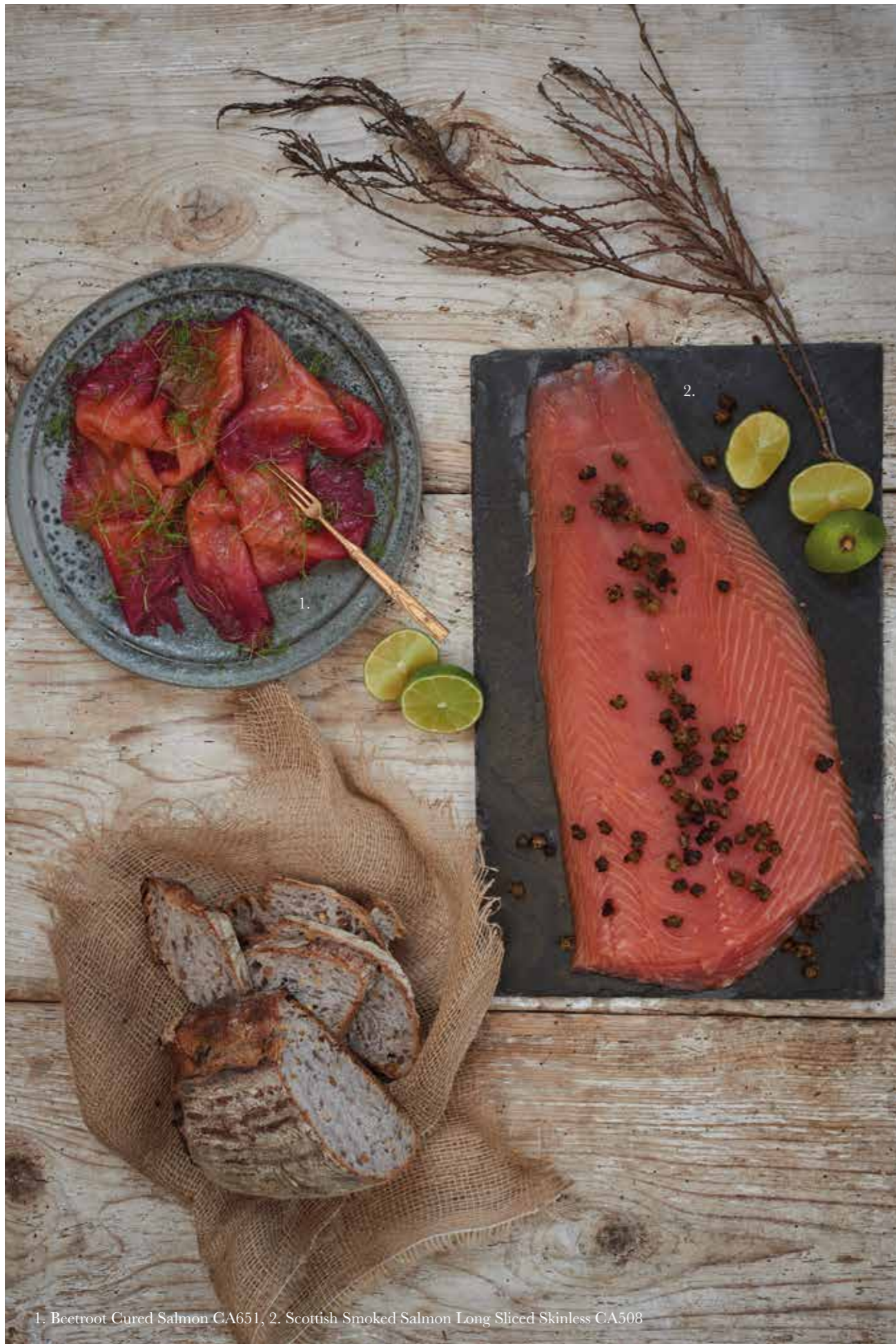
Great Glen specialises in producing charcuterie using only wild Scottish venison. They are a family business set up 10 years ago by Anja Baak and her husband Jan Jacob in the beautiful village of Roy Bridge, set deep in the rugged Scottish Highlands. Everything is hand cured by Jacob as he is passionate about preserving flavour of wild venison.

SMOKED VENISON 75G

Prime cuts of local, wild venison are dry cured and oak smoked by hand, then matured for three months. **CA389**



1. Smoked Duck Breast CA643, 2. Culatello CA631, 3. Wagyu Beef Salami CA550, 4. Duck Rilette CA628,
5. Dell'ami Caperberries DA815, 6. Ossocollo CA613, 7. Rosette CA658, 8. Spiced Collar CA647, 9. Smoked Venison CA389



1. Beetroot Cured Salmon CA651, 2. Scottish Smoked Salmon Long Sliced Skinless CA508

CURED MEATS

Continued

Lovison

Lovison near Venice, Italy, has been transforming local Friulian pork into world class salumi since 1903. The company's salami masters work with fresh pork that is just a few hours old, which gives the final product a unique succulence and depth of flavour.

OSSOCOLLO 2.5KG

Coppa fans will appreciate the meaty charms of Ossocollo, which is made from whole pieces of shoulder and neck muscle. Seasoned with spices, including cloves, and aged for four months, it has an intense and satisfying flavour, full of deep umami notes. **CA613**

Pierre Sajous

Master curer Pierre Sajous has been creating world class charcuterie at his workshop in the Hautes-Pyrénées for more than 30 years. 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.

ROSETTE 1KG

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

BRITISH CURED SALMON

There are no hiding places when you smoke salmon. Fish, salt and smoke are at the heart of everything you do, which is why we only work with skilled craftsmen at traditional smokehouses, who can achieve harmony between all three.

Simplicity is the ultimate sophistication.

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 is used, while young fish, no more than 14 months old, are preferred because of their compact, lean flesh.

BEETROOT CURED SMOKED 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. **CA651**

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. **CA652**

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. **CA621**

Campbells & Co

The Campbell family has been in business for three generations, initially opening a butcher's shop in Edinburgh. Now based near Linlithgow in West Lothian, the company is overseen

by Christopher Campbell and Ross Hastings 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.

SCOTTISH SMOKED SALMON LONG SLICED SKINLESS 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**

CHEESE

Feta and mozzarella have had their fun in the sun. Now the clocks have changed, it's time for stronger, more pungent cheeses to take their place. And we've got some humdingers for your boards, from truffle-infused Double Gloucester and aged Alpines to washed rind melters and gooey blues. Roll on Christmas.

Cheese Cellar Dairy

Based in Worcestershire, the Cheese Cellar Dairy is Harvey & Brockless' very own cheesemaking operation, headed up by George Bramham. George trained at the School of Artisan Food and makes a range of cheeses, using traditional methods. These include Ashlynn, Blanche and Clara made with locally sourced raw milk. George also produces a silky, smooth and mousse-like goat curd which is a great, fresh alternative in desserts.

LUNA 150G

Our family of award-winning goat's cheeses has grown a little bit bigger with the introduction of Luna, a sister cheese to our popular goat's logs Clara and Blanche. Made with raw milk by our cheesemakers at the Cheese Cellar Dairy in Worcestershire, the creamy baton of cheese is sprinkled with edible ash to help encourage the white moon-like rind to develop – a process that involves plenty of patience and skill in the maturing rooms.

Luna has been developed to be drier and less gooey beneath the rind than our other cheeses after chefs told us they wanted a goat's log that was easy to handle, slice and portion. **EG312**

TRUFFLYN 200G

Our popular goat's cheese Ashlynn has been given an indulgent truffle twist. Instead of a line of ash running through the pure white interior, Trufflyn has a thin stripe of truffle paste, which adds a new dimension to the flavour. The buttery paste is complemented, not overpowered, by the earthy, mushroomy flavour of the truffle with a lemony sharpness that pierces the richness, while the breakdown that slowly develops beneath the rind becomes increasingly runny and intense. **EG276**

1. Luna EG312, 2. St Ella EG314, 3. Brillat Savarin a la Truffe FC430, 4. Highmoor EC929, 5. English Pecorino EE178, 6. Roche Montagne FC637, 7. Divine EC154, 8. Trufflyn EG276, 9. Cropwell Bishop Stilton Baby EB097



CHEESE *Continued*

Simon Weaver Organic

The Weavers have been farming in the South West of England since 1570 with the current farm in the Cotswolds tended by the family for three generations. Simon Weaver has been making cheese there since 2005 using pasteurised cow's milk from his own organic herd to make a range of blues, bries and Gloucesters.

NEW TRUFFLE GLOUCESTER 2KG

The Cotswolds meets the Mediterranean in this mellow Double Gloucester that is taken to exciting new places with a sprinkle of black summer truffle. There's a pungent fragrance from the truffle, but you never lose the lactic tang of the cheese. **EC975H1**

Beillevaire

Beillevaire's commitment to artisan cheesemaking is grounded in its history and informs its present. Former dairy farmer Pascal Beillevaire set up the business in the Loire-Atlantique region in 1980. Today the company is still dedicated to working closely with farmhouse cheesemakers, but 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 Pyrénées.

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**

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**

CLOCHETTE DE FONTENILLE 160G

Made at Beillevaire's Fontenille dairy in the Loire Valley, Clochette ('little bell' in French) is a dainty, soft goats' cheese, which has a delicate herbaceous flavour. **FG273**

COMTÉ ARTISAN 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**

Shepherds Purse

Yorkshire-based Shepherds Purse was set up by Judy Bell, a qualified pharmacist and osteopath, in 1987 and is now run by her two daughters: Katie and Caroline. Best known for its Yorkshire Blue cows' milk cheese, the company launched Mrs Bell's Blue in 1997 and it quickly became a favourite with a new generation of cheese lovers.

NEW BUFFALO BLUE 750G

Shepherds Purse stopped production of this glorious blue when buffalo milk became scarce, but a new long-term relationship with a British water buffalo farm means it has made a welcome return. That's excellent news for cheese lovers because buffalo milk has almost double the cream of cow's, which gives the final cheese a decadent richness, which is nicely offset by the salt and spice of the streaky blue veins. It's a tricky balancing act that has everything to do with the expertise of Shepherds Purse in North Yorkshire. Try with a sweet, raisiny Tawny Port. **EB419**

Cropwell Bishop

Cropwell Bishop Creamery in Nottinghamshire, which is run by the Skales family, has been at the vanguard of blue cheese production for two generations and continues to win plaudits for its rich tangy Stiltons, Shropshire Blue and Gorgonzola style Beauviale.

CROPWELL BISHOP STILTON 1/2 2KG

We believe Stilton is for life, not just for Christmas. It's one of Britain's greatest cheeses and should be eaten all year round. It takes 78 litres of milk to make one 8kg cheese with each one crafted by hand, using methods that have changed little since the 17th Century. **EB161**

Beppino Occelli

Set up in 1976 by pioneering dairy man Beppino Occelli, the company has its own farm at the foot of the Maritime Alps in Piedmont, where goats, sheep and cows graze the lush mountain pastures. Cheese is matured in the Alpine village of Valcasotto in the humid stone cellars of old houses, where traditional formaggi mix with innovative cheeses, wrapped in hay or topped with malted barley and whisky.

VERZIN 4KG

Verzin is reminiscent of the famous marble quarries of Frabosa, because of its white colour and mottled greenish veins. Soft and creamy with a sweet aroma. **IT887**

Nettlebed Creamery

Nettlebed Creamery is part of a new wave of exciting young producers who are changing perceptions of traditional British cheese. It uses organic raw milk from Merrimoles Farm, which spans the Oxfordshire villages of Nettlebed and Bix. The cows are a three-way cross of Montbéliarde, Swedish Red and Holstein Friesian and graze on grass and clover leys with chicory, plantain and yarrow.

NEW HIGHMOOR 300G

This handsome washed rind cheese from Nettlebed sports a terracotta coat dusted with white mould. Inside, the flexible golden paste is dotted with tiny holes and has a gentle meaty flavour, taking in smoked bacon and Bovril notes. A great cheese for melting. **EC929**

Burt's Cheese

After a career working for large dairy companies, Claire Burt was inspired to make cheese as a hobby on her kitchen table in Altrincham, Cheshire in 2009. The hobby turned into a business when her signature blue won Gold at a major cheese awards in 2010 and she was named Best Producer in the Observer Food Monthly Awards. Today the company is based in Knutsford where she and cheesemaker Tom Partridge produce a range of award-winning products using locally sourced milk.

DIVINE 180G

Burt's Blue, washed in cider and then wrapped in vine leaves. It captures the flavour of the Drunken Burt but with flavours more like a typical washed rind cheese. **EC154**

White Lake

Roger Longman and Pete Humphries at Somerset-based White Lake are restlessly inventive cheesemakers, constantly developing new products that are usually instant hits. Based in the heart of Cheddar Country they make a range of artisan goats, sheeps and cows milk cheeses.

NEW ENGLISH PECORINO 2KG

Named Supreme Champion at the 2019 British Cheese Awards. The rind is washed to encourage pungent orange and yellow moulds and yeast to grow, which give the fruity cheese beneath a delicious savoury edge. Think salted caramel or the sweetness of roast lamb. **EE178**

SOLSTICE 200G

This voluptuous semi-soft cheese from the legendary White Lake dairy owes more of its character to the use of rich, creamy Guernsey milk, but it is also washed in Somerset Cider Brandy to add another dimension. Creamy and indulgent with a bit of spice, it's amazing baked in the oven and served with griddled asparagus spears for dipping. Matches well with fizz. **EC110**

Rosary Goats Cheese

Chris and Clare Moody are pioneers of the British cheese revolution, making goats' milk cheeses near the New Forest on the Hampshire and Wiltshire border. The business, which is named after the family home, was founded in 1988, using milk from the farm's own small herd of dairy goats, but this has since been taken over by a local milk supplier.

NEW ST ELLA 12x60G

Well known for making fresh goats' logs, Rosary's first mould-ripened product is St Ella - a dainty Crottin-style button, made exclusively for Harvey & Brockless. The wrinkly rinded lactic cheese is alive with green, grassy notes and hints of asparagus and pepper, and at 60g it's perfect for serving whole on a cheeseboard. **EG314**

Cornish Gouda Company

Set up by Giel Spierings when he was just 19, to add value to the milk from his parents' farm, the Cornish Gouda Co has gone from strength to strength since the first cheeses were made in 2012. Today the company produces a range of traditional goudas (the Spierings are originally from Holland) at different ages and with ingredients, including herbs and cumin. And they're still using milk from their own farm.

NEW MATURE CORNISH GOUDA 1/2 1KG

A Gouda with a West Country accent, this fruity cheese aged for up to 12 months and has a balance of sweet, nutty and savoury notes. The texture is both supple and crunchy thanks to good moisture levels and the formation of tiny crystals as the cheese matures. **EC931**

PATISSERIE

There's plenty of comfort and joy to be had from the dessert menu at this time of the year when the cold weather means it's only sensible to invest in a few extra calories. We've been stocking up on the good stuff to keep you going through the long dark nights.

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 ALMOND INSPIRATION 3KG

A new addition to Valrhona's boundary-pushing Inspiration range of fruit and nut couvertures. Use just like chocolate to add sweet nutty notes to desserts and pastries. **CH911**

NEW RASPBERRY INSPIRATION 3KG

There's a wonderful tart acidity and zingy flavour to this couverture, which is dairy free and made with natural fruit. Great for adding colour and refreshing berry notes to a range of sweet dishes. **CH910**

MANJARI DARK BEANS 64% 3KG

A composition of rare Crillo and Trinitario beans from Madagascar - fresh, acidic, sharp bouquet with red fruit notes. **CH023**

Lescure

The result of a unique terroir and the use of traditional production techniques, Lescure butters from the lush landscape of Charentes-Poitou have long been prized by chefs for their rich flavour and firm but supple texture. The same delicious milk is used to make the company's versatile cream that can be used in a variety of dishes.

WHIPPING CREAM

35% FAT UHT 12 X 1L

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), and ideal for use in savoury sauces, gratin dishes and soups. **DC115**

Fresh As

New Zealand-based Fresh As uses cutting edge freeze drying technology to preserve fresh produce, including fruit, herbs and even vegetables. Think apple slices, coconut crumbs and beetroot powder. Great for adding a dash of colour, texture and flavour to everything from cocktails to desserts.

FRESH AS FREEZE DRIED RASPBERRIES WHOLE

200G FP000

FRESH AS FREEZE DRIED BLACKBERRIES WHOLE

200G FP007

Ponthier

This family business in the South West of France has long created ingenious purées and coulis with an array of fruits, from apples and pears to guavas and lychees. Its raspberry purée adds a wonderful fresh fruit fragrance to the ganache, whilst also adding a fruity acidity and depth of colour to the coulis.

RASPBERRY PURÉE 1KG

Ponthier has combined two varieties of raspberry - Willamette for fragrance and a tangy intensity and Mecker for

full bodied flavour, to create an intense yet perfectly balanced raspberry purée. All the flavour of the raspberry without the bitterness associated with the achenes or 'seeds' which are removed during the puréeing process. **PU033**

CocoVite

FREE RANGE EGG WHITE 1KG

Pasteurised and stabilised egg white from barn reared, free range hen's. Preservative free. **IN061**

Valrhona

BONBON ASSORTMENT BOX

(on page 7.)

A selection box of four of our favourite Valrhona Bon Bon. Each tray is arranged by flavour, total 160 bonbons **CH889**

PALET ARGENT 40 X 10G

Dark and milk chocolate ganache coated in milk chocolate and decorated with silver leaf. Milky notes.

PALET OR 40 X 10G

Ganache made from Grand Cru Guanaja 70%. Coated with dark chocolate and decorated with gold leaf. A powerful and lasting taste.

CARAMEL SALÉ LAIT 40 X 10G

Salted caramel ganache. Coated in milk chocolate and decorated with sugar. Caramel notes.

PRALINÉ INTENSE IVOIRE 40 X 10G

Almond hazelnut praliné coated in Ivoire white chocolate and decorated with a little drop of dark chocolate. Intense nutty flavour with toasted notes. Delicate texture.



