

# PLANT BASED PHILADELPHIA & SALSA VERDE DIP

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Gary Parsons, *Group Development Chef*

## HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# PLANT BASED PHILADELPHIA & SALSA VERDE DIP

*Chef Gary Parsons*

*Ingredients*

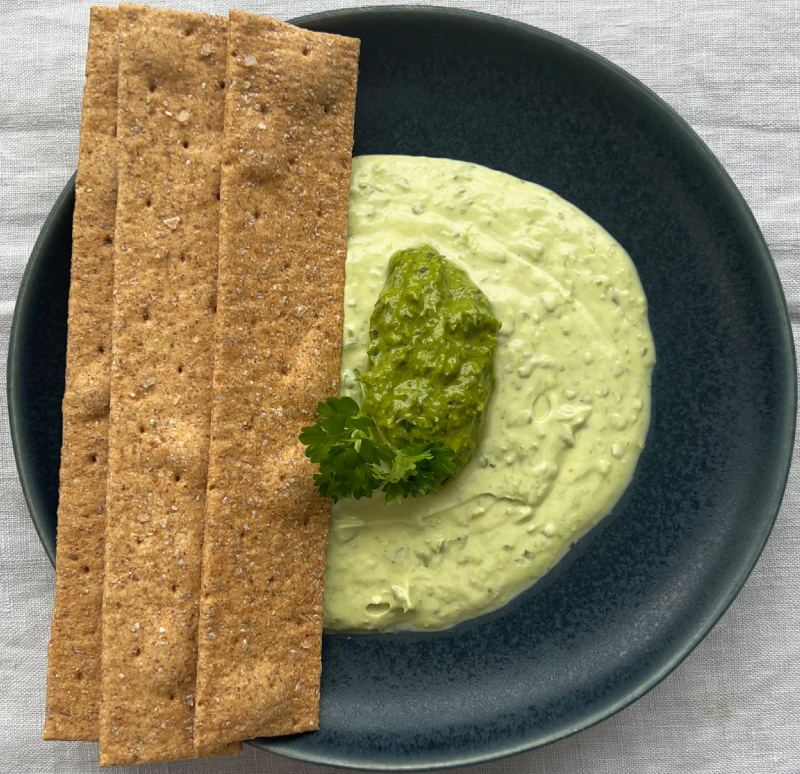
SERVES 4 PORTIONS

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<b>DS067 Plant based Philadelphia</b>	<b>150g</b>
<b>DA103 Harvey &amp; Brockless Kitchen Salsa Verde</b>	<b>50g</b>
<b>BI219 Peter's Yard Sourdough Flatbreads</b>	<b>115g</b>

*Method*

1. Empty the Plant Based Philadelphia into a bowl and combine with the Harvey & Brockless Salsa Verde.
2. Spoon onto a plate and serve with the Peter's Yard Sourdough Flatbreads.
3. Add a spoonful of Salsa Verde ontop just before serving.



PLANT BASED PHILADELPHIA DIP  
*with Harvey & Brockless Kitchen Salsa Verde*

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### *Plant Based Philadelphia*

Philadelphia's first plant based soft cheese alternative, with a unique recipe that combines oats and almonds into a delicious and creamy spread. The recipe is perfected so that the taste and quality renowned to Philadelphia is not compromised, as good as the Original.

### *Harvey & Brockless Kitchen Salsa Verde*

Based on a classic Italian recipe, this fresh and zingy salsa uses fresh spinach, flat leaf parsley and basil, blitzed together with capers, garlic and mustard. Adds vibrancy to pan fried sea bass.

### *Peter's Yard Sourdough Flatbreads*

These sourdough flatbreads from Peter's Yard are made in small batches with their signature sourdough starter, which slowly ferments for 16 hours. They're crafted from Shipton Mill flour and British rapeseed oil, then seasoned with hand-harvested Halen Môn sea salt.