

PATISSERIE

HARVEY & BROCKLESS

the fine food co



Ponthier Passion Fruit PU029, Ponthier Pineapple PU045, Ponthier
Banana PU005, Ponthier Mango PU025, Lescure UHT Whipping
Cream DC073, Valrhona Ivoire CH017, Lescure Unsalted Butter DB117,
Cornish Sea Salt IN166, Viron T55 FL047

Exotic Fruit Bavaoises and deconstructed version on cover created by
Benoit Blin, Chef Pâtissier, Belmond Le Manoir aux Quat'Saisons

PÂTISSERIE

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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.

OUR PATISSERIE RANGE

AT HEART WE ARE FOOD LOVERS

Cheese was our first great passion, but at Harvey & Brockless we get just as hot under the collar at the prospect of a slice of freshly baked sourdough or the fragrant aroma of Madagascar vanilla. This appetite for good food is reflected in our patisserie range, which covers everything from butter and flour to freeze dried fruits and single origin chocolate.

DON'T JUST TAKE OUR WORD FOR IT

Some of the best in the business have already discovered that we do much more than cheese with customers including Claridges, The Dorchester, The Ritz and Yotam Ottolenghi.

Each product in our patisserie range has a story behind it, from premium brands that are exclusive to Harvey & Brockless to clever ingredients that you probably didn't even know existed, but will transform a dish. We've taste tested our way through thousands of products to come up with a diverse range of sensational foods that will set pulses racing in restaurant kitchens and hotel bars.

LESCURE

A good example is our Lescure French butter, which is made with milk from cows that graze the lush pastures of Poitou-Charentes. It has a sweet, delicate flavour and silky texture. Perfect for making pastries that are as fluffy as a duvet or sauces so glossy you could see your face in them.

MINOTERIES VIRON

Alternatively, you could just spread it over warm crusty bread. Good French butter needs good French bread, which is why bakers love our speciality flours from the master millers at Viron, just south of Paris. The company's legendary La Tradition Française (Rétrodor) flour has been the backbone of France's best baguettes for decades.

FRESH AS FREEZE DRIED FRUIT

Cutting edge gastronomic wizardry is also a feature of the range with innovative freeze-dried fruits from New Zealand producer Fresh As, such as beetroot powder and mandarin segments, which can be used in a mind boggling array of different ways.

"Each product in our patisserie range has a story behind it, from premium brands that are exclusive to Harvey & Brockless to clever ingredients that you probably didn't even know existed."

OUR PATISSERIE PRODUCTS ARE UNDENIABLY PREMIUM

But we go out of our way to make sure customers get maximum value from them. Promotions, product launches, regular tastings and training sessions are designed to inspire our customers, while also making sure they know how to get the most out of the products.

VALRHONA

Chocolate is a case in point. We source ours from Valrhona, one of the best producers in the world, and supply the full spectrum, from single-origin chocolate that expresses the terroir of Madagascar to cutting edge creations, including the world's first 'blond' chocolate.

PONTHIER

Our Ponthier fruit purées are equally innovative, providing zip and zing to desserts, while being used by bartenders to create stunning smoothies and cocktails.

OUR COMMITMENT TO EXCELLENT SERVICE

Ordering from us is as smooth as our Ponthier fruit purées. You can order from our hugely knowledgeable customer service team, and our telephone ordering is available 24 hours a day, 7 days a week. We know that flexibility and prompt delivery are essential, so we offer nationwide next day delivery from our own fleet of vans.

We enjoy searching the world for the best foods, but the real satisfaction lies in what our customers do with our food in the kitchen and behind the bar. The proof is always in the eating.



"At Eckington Manor we love to play with flavour, colour and textures. From the beetroot powder we use to garnish our Beetroot Extravaganza to the crumbled mandarin segments that top our White Chocolate Mousse with Candy Floss, Fresh As freeze-dried fruit and vegetables introduce pretty, vibrant natural colours to dishes that deliver a pure and recognisable flavour, as well as adding another dimension to the texture."

Mark Stinchcombe, Eckington Manor

Valrhona Ivoire CH017, Lescure UHT Whipping Cream DC073, Papua New Guinea Vanilla Pods IN099, Fresh As Mandarin Segments FP001

White Chocolate Mousse with Candy Floss created by Mark & Sue Stinchcombe, Eckington Manor

LESCURE BUTTER

There's butter and then there is Lescure Charentes-Poitou AOP Butter.

Coveted by pastry chefs for its velvety texture and sweet flavour, Lescure has been made in France since 1884 and is protected under EU law. The secret to its super-star status is milk from herds of cows that graze the rich pastures of Poitou-Charentes. Warm sunshine and regular downpours in this part of Western France mean the landscape is carpeted in lush grass, but conditions are also ideal for growing cereals, especially maize. This forms part of the cows' diet, giving the milk a stable fat content all year round, which results in amazingly consistent butter.

Our Lescure butter, which comes in 250g rolls or 24g and 16g portions, is the linchpin of many of the UK's best kitchens. Its light golden colour and long flavour make it perfect for the table, but it is also a hero back of house, used to add shine to sauces and create cakes with a light, moist crumb. Lescure's patisserie butter 'plaques' are the benchmark for pillowy pastries. Produced in the winter months, the butter has an extra dry consistency combined with an 84% fat content. Less moisture makes it easier to fold and the dough retains its form when being worked to produce light, flaky pastries. It's no coincidence that Yotam Ottolenghi's legendarily crisp croissants are made with Lescure butter.

CREAM

Whipping Cream 35% Fat UHT 1L x 6 DC073

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.

PASTRY

Patisserie Sheets (Plaques) 1kg x 10 DB113

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.

TABLE TOP & PORTIONS

Salted (Demi-Sel) Rolls 250g x 20 DB115

Unsalted Roll 250g x 20 DB117

With its distinctive rolled shape, and pretty pale appearance, the Lescure butter roll is the only butter for your tabletop; a favourite with diners and restaurateurs alike.

Foil Wrapped Individual Portions 10g x 100 DB105

All of the perfection and qualities of the larger packs, in individual foil wrapped mini portions.

Bespoke pre-portioned discs

Additionally Harvey & Brockless exclusively offers the following cut portions of the Demi-Sel tabletop roll butter

Salted (Demi-Sel) Disc 9g x 100 DB008

Salted (Demi-Sel) Disc 11g x 100 DB115D11XH

Salted (Demi-Sel) Disc 16g x 100 DB152

Salted (Demi-Sel) Disc 20g x 100 DB115D20XH

Salted (Demi-Sel) Disc 24g x 100 DB004

Lescure Patisserie Sheets (Plaques) DB113, Viron La Grau Saint-Germain T45 FL039, Valrhona Dark Chocolate Sticks CH864,

"Lescure butter has a wonderfully nutty and rich flavour perfect for sablé, madeira cake and sweet pastries - and in recipes such as these the flavour of the butter is prominent. On the other hand when using other ingredients such as chocolate, fruit, or praline the butter will never mask or taint their flavour."

Claire Clark MBE, former pastry chef at 3 Michelin star restaurant The French Laundry



Pain au Chocolat created by Balthazar Bakery

MINOTERIES VIRON FLOUR

The Beauce plains between the Seine and Loire rivers are so famous for growing wheat they are known as the 'bread basket' of France.

One of the most famous flour mills in the region is Minoteries Viron, which has won hearts and stomachs by supplying artisan bread makers for over seven generations.

Worried by the rise of flours laced with additives and bland part-baked bread, Viron's master millers developed a superior flour to make baguettes that tasted as good as they used to in their 1930s heyday. Called La Tradition Française (Rétrodor in France), it is now a byword for quality among artisan bakers, who appreciate its purity - no additives, chemical products or other 'improvers' are added. Just as importantly, it produces marvellous golden crusty baguettes that are rich in flavour thanks to a long initial fermentation of around three hours.

The seventh generation family business works with local farms and co-operatives to source a variety of different grains, which it expertly grinds and blends to make flours that put flavour first. Its Six Cereal, Four Grain blend, for example, is made with wheat, rye, oats, barley, rice, maize, sunflower seeds, soya, millet and linseed. Just right for tasty bread and breakfast rolls.

PASTRY FLOURS

La Corde Américaine T55 25kg FL047
Specifically blended from hard and soft wheat to be particularly suited for sweet and savoury production. Use for Danish pastries, brioche and sliced sandwich bread.

La Gruau De Beauce T55 25kg FL015
A strong white and medium wheat blended flour suited to a variety of pastry work.

La Gruau Saint-Germain T45 25kg FL039
This strong flour produces fantastic scones and brioche and is ideal for most pastry work.

RYE FLOURS

Rye Le Seigle de Tsar (Blanche) T85 25kg FL043
A light rye flour suitable for all forms of bread making.

Rye Le Seigle de Tsar (Bise) T130 25kg FL073
A medium rye flour suitable for more robust breads, yet still versatile for general baking needs.

SPECIALITY 'READY TO GO' FLOURS

SVP Complet (Wholemeal Bread) 25kg FL105
High fibre flour, ready to make wholemeal bread in an easy process.

SVP Seigle Rye (Rye Bread) 25kg FL106
A blend containing 60% rye flour, resulting in a tasty and generous rye bread.

WHEAT FLOURS

La Campagne 25kg FL051
Speciality formulated for creating 'Pain de Campagne' or French Sourdough; great for making rustic, French rolls and baguettes.

La Classique T55 25kg FL053
A versatile and well-balanced flour, producing traditional French farmhouse style bread and baguettes but also suited to viennoiserie making.

La Fermentain 25kg FL006
A strong flour that produces a dark crumb. Use for sourdough breads.

La Tradition Française (Rétrodor) T55 25kg FL077
The award winning baguette flour. Perfect for the extended fermentation period required to create authentic baguettes and Pain de campagne.

T65 25kg FL027
A slightly off-white flour with a small amount of rye flour added, allowing you to create a slightly darker baguette or loaf with a longer shelf life.

STONEGROUND WHEAT FLOURS

La Farine De Meule T110 25kg FL005
A true French stone-ground, sourdough flour with a high grain content which gives a slightly acidic finish to the bread. Perfect for rustic type loaves; sourdough or leavened breads.

Meule T80 25kg FL108
Whiter than a Type 110, this flour is made by traditional methods and is ideal for making baguettes and big loaves with natural sourdough.

Meule T150 25kg FL107
Wholemeal flour milled with stone. Containing the whole grain of wheat, it is perfect for wholemeal sourdough loaves.

SPECIALITY FLOURS

Melange Graine 25kg FL031
To add rustic charm to your loaves, roll in this 5 seed mix of sunflower, millet, flax, sesame and poppy seeds before baking.

6 Céréales et 4 Graines 25kg FL001
The six cereal, four grain blend contains wheat, rye, oats, barley, rice, maize (corn), sunflower seeds, soya, millet and linseed. Ideal for shaped bread and breakfast rolls.

"I have been using Viron flour for the past 15 years. The grain is very consistent, which makes it very versatile and I can use the flour across many styles of breads and pastries. I am always happy with the results."

Slawomir Sowa, Head Pastry Chef at Hide



1 Shipton Mill Stoneground Wholemeal FL071 2 Viron La Gruau Saint-Germain FL039 3 Viron La Farine De Meule FL005 4 Viron 6 Céréales et 4 Graines FL001 5 Yellow Polenta XX535 6 Viron La Tradition Française (Rétrodor) FL077 7 Viron La Classique FL053 8 OO Pasta Flour FL067

FLOURS & PATISSERIE INGREDIENTS

SHIPTON MILL FLOURS

They've been milling in the beautiful Cotswold valley of Sipton Moyne Wood near Tetbury since the time of the Domesday Book.

Today, the family-owned company specialises in making organic flours using traditional methods. Its ultra consistent white flours are the backbone of artisan bakeries and patisserie sections, but it also mills unusual speciality flours made from buckwheat, semolina and spelt. Heritage grains that have not been over hybridised or enhanced are at the heart of the operation.

WHEAT FLOUR

French Type T55 25kg FL101
Produced using only French varieties of wheat. Especially used for French sticks and an array of French breads.

Ciabatta Organic 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 25kg 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 Untreated 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.

Wholemeal Organic 25kg FL063
A blend of hard overseas and English organic wheat's. Because of the diversity of the English countryside each delivery of English organic wheat varies from the last. The millers carefully choose the blend of wheat to make this great all-purpose organic wholemeal bread flour.

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

00 Pasta Flour Wheat 25kg FL067
A premium, specialist Italian flour for producing high quality Italian pasta and breads.

Yellow Polenta 500g XX535

Sipton Mill Semolina 16kg FL083

Semolina Fine 25kg FL084

INGREDIENTS

FREE RANGE LIQUID EGG

Free Range Egg Yolk Pasteurised 1kg IN873

Free Range Stabilised Egg White Pasteurised 1kg IN872

Free Range Whole Egg Pasteurised 1kg IN874

VANILLA PODS AND ESSENCES

The rich complex aroma of a good quality vanilla adds soul and depth to desserts, pastries, ice cream and chocolate in a way that lower grade flavourings just can't match.

We source our genuine Madagascan vanilla essence from Sévarome, a flavouring specialist in the heart of France, which has been in business since 1964.

Aroma with Grains Essence 1kg IN103

Aroma with Grains Essence 250g IN105

Papua New Guinea Vanilla Pods 50g IN099

Guinettes: 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. They are 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 dessert.

Spraylix 600ml IN109

Chesnuts, in vacuum pack 500g IN171

CALLEBAUT CHOCOLATE

We understand that chocolate is the life blood of the pastry section so have put together a comprehensive range of high grade Belgian couvertures from Barry Callebaut.

Dark Strong Drops 70% 2.5kg/10kg CH133/CH602
Dark, extra bitter.

Dark Select Drops 54% 2.5kg/10kg CH247/CH603
A particular favourite with patissiers because of its well balanced bitterness and reliable consistency.

Milk Drops 34% 2.5kg/10kg CH007/CH600
Balanced milk, cocoa and caramel taste.

White Drops 28% 2.5kg/10kg CH009/CH601
100% pure cocoa butter, premium milk powder, fine sugar and a touch of pure Bourbon vanilla to give a balanced, creamy taste.

1 Ponthier Passion Fruit PU029 **2** Fresh As Mandarin Whole FP001
3 Ponthier Strawberry PU037 **4** Valrhona Caramelia CH263
5 Valrhona Ivoire CH017 **6** Ponthier Raspberry PU033 **7** Ponthier White Peach PU039 **8** Sevarome Vanilla IN105 **9** Valrhona Manjari CH023
10 Free Range Egg Yolk IN873 **11** Ponthier Coconut PU011 **12** Croxton Manor Unsalted Butter DB083 **13** Valrhona Dulcey CH369
14 Guinettes IN095 **15** Fresh As Plum Powder FP038 **16** Valrhona Cocoa Powder CH195



VALRHONA CHOCOLATE

Valrhona needs no introduction. It has been the chocolate of choice for pastry chefs around the world for more than 90 years.

Located in Tain-l'Hermitage in the Rhone Valley, the company's reputation has been built not just on supplying outstanding chocolate, but also providing chefs with recipe inspiration and expertise. Its École du Grand Chocolat was opened more than 25 years ago and now has four training centres around the world, staffed by 25 expert pastry chefs.

What sets Valrhona's chocolate apart from others is the control and expertise the company has over every stage of production from seed to bar. Working with cocoa farms in more than 15 countries, Valrhona closely monitors the flavour profile of the chocolate throughout the manufacturing process with more than 200 experts, who dedicate 225 days a year to tasting chocolate.

The chocolates in our speciality range from the warm milk and vanilla notes of Ivoire white chocolate to the bittersweet elegance of Guanaja 70% dark. We also supply innovative Valrhona products, such as liquid hot chocolate, individual 'eclat' chocolate sticks and exquisite bon-bons, plus the trailblazing 'blond' chocolate Dulcey. Somewhere between a white and milk chocolate, it is smooth and creamy with toasty shortbread flavours. A splendid choice for adding a twist to a chocolate tart.

GOURMET CREATION

Carmelia Beans 3kg CH263
Intense, creamy caramel flavour subtly enhanced by savoury hints of biscuit.

Dulcey Blond Beans 3kg CH369
Unique blond colour with creamy, intense biscuit flavours and a pinch of salt.

Ivoire Beans 35% 3kg CH017
White chocolate, not too sweet, with delicate flavours of fresh milk and vanilla.

Opalys Beans 33% 3kg CH839
A distinctively white chocolate. Creamy in texture and delicately sugared, Opalys reveals harmonious flavours and aromas of fresh milk and natural vanilla.

Orellys Beans 35% 3kg CH872
This chocolate's sweet gourmet freshness is clear from the first bite thanks to its classic liquorice aromatic notes which are later complemented by hints of biscuit.

Azélie Beans 35% 3kg CH873
The gourmet aromas unleashed after even the tiniest nibble make this chocolate irresistible. Various chocolate and toasted hazelnut notes elegantly combine on the palate. The beauty of Azélie is that it provides ultimate gourmet flavours while remaining pleasantly light.

GRAND CRU DE TERROIR

Valrhona's premium blended origin and single origin chocolate range with distinct flavours suitable for creating five star pastries and desserts.

Abinao Beans 85% 3kg CH878
Abinao's very high cocoa content makes this a consistently bitter chocolate with flavoursome tannins and a pure taste of raw beans.

Tainori Beans 64% 3kg CH875
Tainori slowly reveals fresh tropical fruit flavours followed by notes of toasted nuts and dried fruits with a hint of warm bread.

Manjari Beans Dark 64% 3kg CH023
A composition of rare Criollo and Trinitario beans from Madagascar – fresh, acidic, sharp bouquet with red fruit note.

Araguani Beans Dark 72% 3kg CH888
Made from rare Venezuelan cocoa beans, Araguani can be compared to great wines with high tannins and a long lasting finish on the palate. It has flavours of currants and chestnuts with hints of honey and fresh baked bread.

DOUBLE FERMENTATION

Kidavao Beans 50% 3kg CH870
Kidavao is a rich, complex milk chocolate with a forceful character from the very first bite and hints of dried banana. Its milky notes are enhanced by a touch of tartness and slowly reveal fruit aromas. These are followed by spicier, malty notes, which finally give way to cocoa-rich bitterness.

Itakuja Beans 55% 3kg CH871
Itakuja excels from the very first bite: A bouquet of fruit aromas explodes, then gives way slowly but surely to the rounded flavours of Brazilian cocoa.

GRAND CRU BLENDS

Andoa Beans Extra Dark 70% Organic Fair Trade 3kg CH265
This chocolate tempts the palate with powerful bittersweet notes, developing into shades of freshness.

Guanaja Beans Dark 70% Cocoa 3kg CH027
Intense and bittersweet flavour revealing a whole aromatic range of warm notes.

Guanaja Block Dark 70% 3kg CH147

Caraibe Beans Dark 66% 3kg CH251
Bittersweet with a touch of acidity, offering a perfect balance against which Caraibe reveals its chocolate and roasted notes.

Jivara Beans Milk 40% 3kg CH019
Pronounced cocoa taste with a vanilla and malt finish.

Bahibé Beans 46% 3kg CH874
Thanks to its high cocoa content, Bahibé adds intense cocoa notes to its gentle milky flavour, with nutty hues, fruity acidity and a slightly bitter edge.

1 Valrhona Guanaja Block Dark 70% CH147, 2 Valrhona Palet Or CH889
(Part of the selection box)



VALRHONA CHOCOLATE

TROPILIA - FOR FILLINGS AND CENTRES

Bitter 70% 3kg/12kg CH241/CH884

A couverture featuring more cocoa intensity for pastry creations with more pronounced flavours.

Dark 53% 3kg/12kg CH242/CH885

The concentration of balanced cocoa flavours makes this a straightforward and effective couverture that will not overwhelm other ingredients.

Milk 29% 3kg/12kg CH243/CH886

A couverture that provides the softness of milk to elevate gourmet pastry creations.

White 26% 3kg/12kg CH244/CH887

This delicately sweet white chocolate couverture is smooth and soft.

SPECIFICALLY DESIGNED FOR COATING

Equatorial Beans Dark 55% 3kg CH065

The dark offers a deliciously intense chocolate taste and smooth texture.

Equatorial Beans Milk 35% 3kg CH139

Valrhona's par excellence for both its smooth taste and beautiful colour.

ARIAGA

Four entry level chocolate couvertures that are popular for creating chocolate coatings - imparting a reliable chocolate flavour without affecting the flavour of the filling.

Extra Dark 66% 5kg CH868

Bitter and fruity notes with a hint of acidity

Dark 59% 5kg CH869

Harmonious aromas with a pleasing chocolate flavour.

Milk 38% 5kg CH867

Subtle hint of vanilla balances with the smooth milky notes.

White 38% 5kg CH890

A delicate and sweet chocolate with hints of vanilla.

SPECIFICALLY DESIGNED FOR BAKING

Chocolate Sticks Dark 48% 5.3g x 300 1.6kg CH864

Created specifically for use in pain au chocolat, these sticks have a round shape with no sharp edges - which means they do not cut into the raw pastry and retain their shape whilst baking.

Dark Chocolate Cookie Drops 60% 5kg CH876

Dark Chocolate Baking Drops 52% 12kg CH881

Milk Chocolate Baking Drops 32% 6kg CH877

White Chocolate Baking Drops 24% 12kg CH880

Etnao Guanaja x 40 CH257

Perfect for creating melting middle chocolate desserts with reliably molten centres!

Etnao Coconut x 40 CH286

This has an excellent coconut and chocolate flavour.

INGREDIENTS

Cocoa Nibs 1kg CH145

Roasted and crushed cocoa beans bring a pure, bitter and acidulous cocoa bean taste plus crunchy texture.

Cocoa Pate Extra Block 100% 3kg CH193

Remarkable for reinforcing the chocolate taste in many recipes, powerfully enriching their flavours.

Cocoa Powder 100% Sugar Free 3kg CH195

A very pure and intense cocoa taste, with a warm mahogany colour; for delicious chocolate drinks and gourmet recipes.

Coeur de Guanaja P125 3kg CH865

Made from the same fine cocoa as Guanaja, P125 80% is less sweet than regular chocolate. It has a strong flavour intensified by a higher content of dry cocoa matter - perfect for creating ice creams and custards with an intense chocolate flavour.

Absolu Crystal-Clear Glaze 5kg CH213

Valrhona's Absolu Cristal is a ready to use neutral glaze ideal for a flawless finish, hot or cold; freezes and defrosts with perfect results every time. It brings real texture to your dishes, with its slightly sweetened taste. Suitable for creations made with fruit, chocolate, praline, Gianduja or spice.

Absolu Chocolate Glaze 39% 1kg CH177

A chocolate glaze recommended for decoration and for finishing cold desserts; intense chocolate taste, glossy aspect and soft texture.

Cocoa Butter 100% 3kg CH185

Clarified Butter, Liquid 2kg CH187

Liquid butter suitable for improving the fondant in ganaches, softening bonbon fillings and improving texture of cakes, sponges and macaroons.

NUTS AND PRALINÉ

Praliné Hazelnut 60% 5kg CH209

Pronounced taste of hazelnut with strong caramel notes. Use in pastry, chocolate fillings and ice creams.

Valrhona Cocoa Butter CH185, Lescure Unsalted Butter DB117, Cornish Sea Salt IN166, Valrhona Jivara CH019, Valrhona Caraibe CH251, Ponthier Passion Fruit PU029, Lescure UHT Whipping Cream DC073, Viron T55 FL047, Free Range Egg Yolk IN873, Ponthier Mango PU025, Ponthier Banana PU005



Earl Grey & Jivara Crumble with Passion Fruit & Banana Sorbet created by Benoit Blin, Chef Patissier, Belmond Le Manoir aux Quat'Saisons

VALRHONA CHOCOLATE

CHOCOLATE MOULDS

Ready to fill chocolate hollow shells for petite fours and fine chocolate truffles

Boules Creuses Dark x 504 Pieces CH225

Boules Creuses Milk x 504 Pieces CH223

Boules Creuses White x 504 Pieces CH221

Solstis Bowl Shaped Dark 55% x 45 CH006
Ready to fill hollow chocolate shells for plated desserts.

Solstis Bowl Shaped White 35% x 45 CH863
Ready to fill hollow chocolate shells for plated desserts.

DECORATIVE PEARLS

Suitable for use in cold desserts and for decoration.

Pearls Caramelia Crunchy 36% x 3kg CH842
Puffed chocolate pearls with a crispy crunch in Valrhona's signature Caramelia couverture.

Pearls Dark 55% x 4kg CH157

VALRHONA CAFÉ RANGE

Carre De Guanaja 70% x 200 Squares 1kg CH055
Individually wrapped dark chocolate squares perfect for after dinner.

Celaya Hot Chocolate 1L CH211
Drinking chocolate made using whole pieces of chocolate, giving a uniquely smooth and creamy consistency and an intense not too sweet flavour.

Eclat Dark 61% x 244 Sticks 1kg CH235
Miniature individually wrapped dark chocolate sticks perfect for dipping in coffee.

Eclat Milk 39% x 244 Sticks 1kg CH014
Miniature individually wrapped milk chocolate sticks perfect for dipping in coffee.

Grain De Café 57% 1kg CH205
Dark chocolate flavour with coffee, moulded in a coffee bean shape. Arabica coffee notes.

BON BONS

NEW selection box of four of our favourite Valrhona Bon Bons 40 x 4 flavours 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 praline coated in Ivoire white chocolate and decorated with a little drop of dark chocolate. Intense nutty flavor with toasted notes. Delicate texture.

“Valrhona Solstis spheres are extremely versatile and affordable. They allow the modern pastry chef to create amazing desserts with ease”

Claire Clark MBE, former pastry chef at 3 Michelin star restaurant The French Laundry



1 Valrhona White Solstis Bowl CH863, Ponthier Mango PU025, Ponthier Passion Fruit PU029, Fresh As Whole Lychee FP002, Fresh As Passion Fruit powder FP036, Philadelphia Cream Cheese DS021

2 Valrhona White Solstis Bowl CH863, Ponthier Calamansi PU053, Orange & Pecan Granola, Fresh As Mandarin Segments FP001

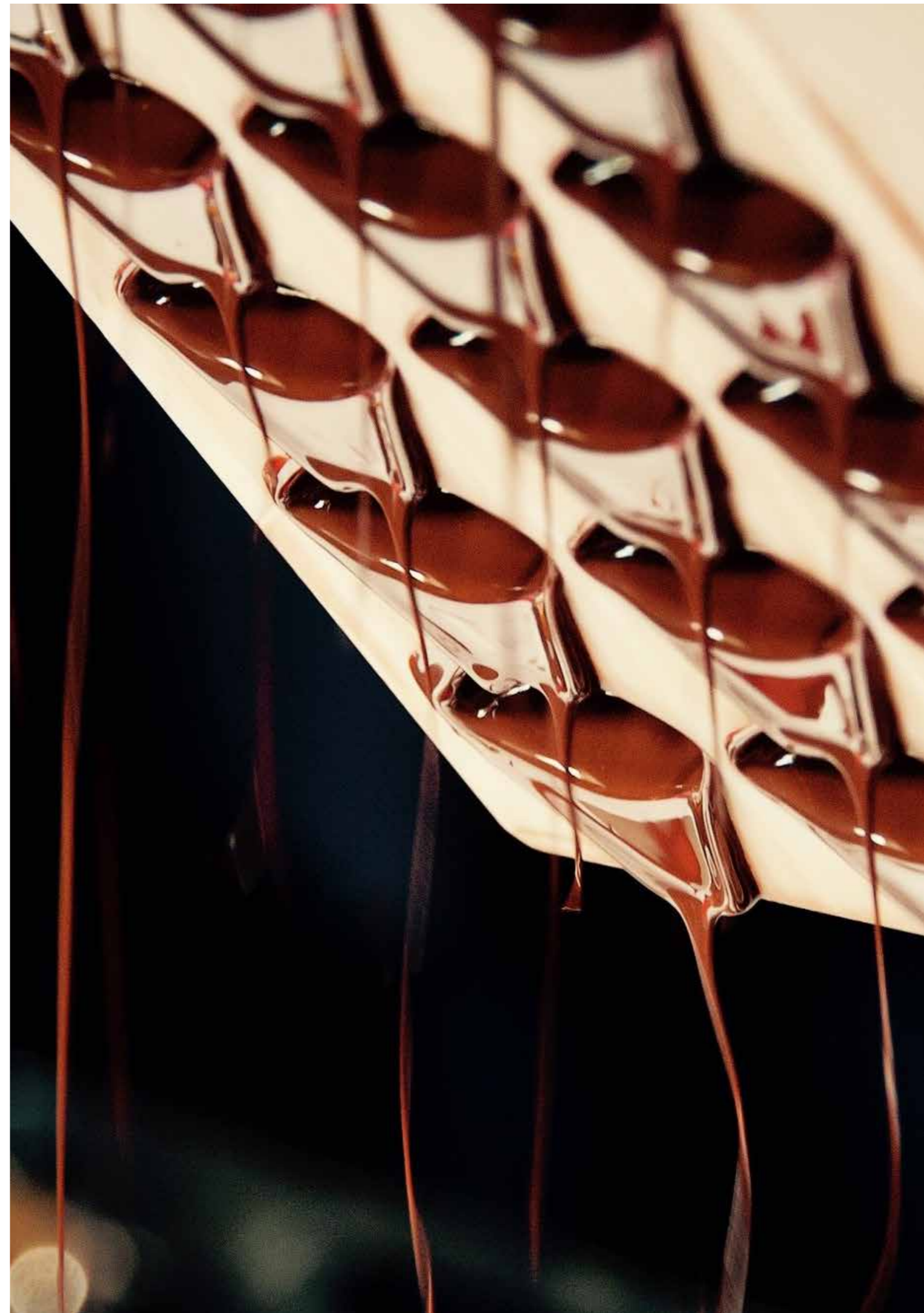
Autumn Crumble and Mango Solstis created by
Claire Clark, Pretty Sweet London



Lescure is a PDO butter from Poitou-Charentes - renowned for the quality of the dairy product. I use Lescure butter for my biscuit and the UHT cream for my chocolate mousse because the origin of the product ('Le Terroir') will define the final taste of my creation. I also use Valrhona chocolate for the origin of the cocoa bean. All three ingredients are the best, to create a marvellous dessert.

Chef Ludovic Chesnay, International Culinary Advisor, Pastry Chef at La Maison de la Crème.

*Triple Chocolate Spheres created by
Chef Ludovic Chesnay, Maison de la Crème*



FRESH AS FREEZE DRIED

We like a bit of fresh thinking at Harvey & Brockless, which is why we like Fresh As, whose products can be used in everything from starters to desserts and drinks.

Based in New Zealand, the company does ingenious things with fruit and vegetables using an innovative freeze drying process called 'lyophilization' (we'd never heard of it either). This removes moisture from foods, but also locks in all of the original flavour, colour, antioxidants and essential oils. The resulting ingredients pack a real flavour punch and add interesting textures and vibrant colours to dishes.

Sprinkle freeze-dried fruit powders, such as raspberry or passion fruit, into your panna cotta, ice cream or crème brûlée mix to achieve an intense colour and flavour, or mix them with icing sugar for your own signature icing. Flakes of Japanese yuzu fruit scattered over ice cream add a refreshing citrus burst or combine flakes of balsamic vinegar with fresh strawberries for intriguing textural contrasts. Chefs can also add whole freeze-dried lychees to salads or crumble blackberries into yoghurt. We particularly like the idea of chunks of dried liquorice as a flavour bomb decoration on top of ginger cake. Afternoon tea will never be the same again.

CRUMB

Coconut 70g FP005
The only real alternative to fresh coconut - saves time shaving or grating and superior to any desiccated. Very pretty for coatings and decoration.

CHUNKS

Balsamic Dark 100g FP026
Arguably one of the most innovative seasonings; try as a garnish with fresh strawberries, dark chocolate or fish such as Sea Bream or Sea Bass.

Balsamic White 70g FP049

Yuzu Juice 50g FP053
A cross between a wild Ichang lemon and a mandarin. This rare fruit from Japan has 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. Mixologists ingredient of the moment for an array of cocktails: think lemon sherbet with a touch of mandarin or grapefruit.

POWDERS

Beetroot 200g FP024
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.

Passion Fruit 40g FP036

Plum 40g FP038

Raspberry 35g/200g FP032/FP009

Strawberry 30g FP047

SEGMENTS

Mandarin 30g/150g FP035/FP001

Prized by chefs for their deliciously intense sweet citrus flavour.

SHARDS

Liquorice 200g FP052
All the flavour of liquorice, but with a texture you will never have experienced before; crispy, iridescent shards that melt in the mouth and look like fragments of black granite! Try as part of a sherbet dip with a twist.

SLICES

Blueberry 45g FP033

Grape 200g FP051

Strawberry 22g/100g FP039/FP006

WHOLE

Blackberries 200g FP007

Cherry 35g FP044

Lychee 50g/200g FP034/FP002
Bursting with all of the intense, sweet Asian flavour you would expect from a lychee but with an unexpected deliciously crisp texture.

Raspberry 40g/200g FP031/FP000

1 Raspberry Powder FP009 **2** Pina Spanish Saffron XX203
3 Raspberry Whole FP000 **4** Blueberry Slices FP033 **5** Cherry Whole FP044
6 Yuzu Flakes FP053 **7** Lychee FP002 **8** White Balsamic Flakes FP049
9 Coconut Crumb FP005 **10** Dark Balsamic Flakes FP026 **11** Liquorice Flakes FP052 **12** Papua New Guinea Vanilla Pods IN099 **13** Mandarin Segments FP001



"When I produce a product, I am looking for three elements: flavour, texture and colour. Texture is the aspect I am most looking for. To add texture where it is not expected enables a chef to surprise a diner. A crunchy freeze dried mandarin or lychee used correctly will be the making of a dish."

Tommy Roff, Founder, Fresh As

PONTHIER PURÉES

There are no forbidden fruits at Ponthier.

From apples and pears to guavas and lychees, the family business works with an amazing array of different fruits from around the world to create innovative ingredients for chefs and bartenders. First set up more than 70 years ago by the owner's father at the family orchards in Limousin, the company's chilled purées are appreciated for their versatility and flavour. Use lemon purée from Sicily as the base for a delicate fruit tart or to create a zesty jelly, while mousses and dressings are transformed with a dash of Brazilian lime or passion fruit from Ecuador.

Ponthier's ingredients work in so many different recipes because the original fruit is so good. The company deals directly with growers, selecting single-origin fruits from around the world including Alphonso mangoes from India, pineapple from Costa Rica and lemons from Sicily. They are then systematically tested and only used when the fruit has reached strict levels of ripeness and colour. No flavourings, colourings or thickeners are added. The resulting clean, fruity flavours give mixologists licence to invent. Pour Champagne over a little white peach purée and you have a classic Bellini or mix coconut purée with yoghurt and mint syrup for a cooling smoothie.

Our other top tip is to mix rum, cane sugar and soda water with Ponthier's strawberry and lemon purées for a summery strawberry daiquiri. You're welcome.

PURÉES


Apricot 1kg	PU003
Rhône Valley, France. Complemented by yellow peach, rosemary, mango, bergamot, almond.	
Banana 1kg	PU005
Costa Rica. Complemented by passion fruit, mango, coconut, milk chocolate.	
Beetroot 1kg	PU079
France. Complemented by redcurrant, green apple, red fruits, raspberry.	
Bergamot 1kg	PU055
Sicily, Italy. Complemented by orange, pear, coconut, prickly pear.	
Blackberry 1kg	PU007
Serbia. Complemented by coconut, blackcurrant, pear, banana.	
Blackcurrant 1kg	PU009
Burgundy, France. Complemented by blueberry, morello cherry, pear, wild strawberry.	
Blood Orange 1kg	PU001
Sicily, Italy. Complemented by banana, pink grapefruit, tomato, white chocolate.	
Blueberry 1kg	PU041
Chile and Poland. Complemented by passion fruit, wild strawberry, morello cherry, cinnamon.	

Calamansi (Kalamansi) 1kg	PU053
Vietnam. Complemented by passion fruit, pear, mango, almond.	
Coconut 1kg	PU011
South west Asia. Complemented by lychee, pineapple, raspberry, redcurrant.	
Green Apple 1kg	PU015
Haute Provence, France. Complemented by pear, strawberry, cucumber, cinnamon.	
Lemon 1kg	PU017
Sicily, Italy. Complemented by strawberry, yuzu, mandarin, mint.	
Lime 1kg	PU019
Brazil. Complemented by coconut, strawberry, mango, passion fruit.	
Lychee 1kg	PU021
Taiwan, Asia. Complemented by raspberry, coconut, quince.	
Mandarin 1kg	PU023
Sicily, Italy. Complemented by pear, mango, dark chocolate, green aniseed.	
Mango (Alphonso) 1kg	PU025
Western India. Complemented by passion fruit, yellow pepper, calamansi.	
Morello Cherry 1kg	PU027
Serbia. Complemented by blackcurrant, blueberry, chesnut, pear.	
Passion Fruit 1kg	PU029
Ecuador. Complemented by raspberry, apricot, banana, mango.	
Pear (Williams) 1kg	PU031
Haute Provence, France. Complemented by morello cherry, blackcurrant, passion fruit, blackberry.	
Pineapple 1kg	PU045
Costa Rica. Complemented by coconut, mango, passion fruit, yuzu.	
Prickly Pear 1kg	PU051
Mexico. Complemented by raspberry, pear, redcurrant, passion fruit.	
Raspberry (Williamette) 1kg	PU033
Serbia. Complemented by coconut, passion fruit, yuzu, red pepper.	
Red Pepper 1kg	PU071
Spain. Complemented by strawberry, redcurrant, raspberry, tomato.	
Strawberry 1kg	PU037
Poland and Morocco. Complemented by white peach, tomato passion fruit, yuzu.	
Wild Yuzu 1kg	PU057
Japan. Complemented by white peach, strawberry, pineapple, mint.	
White Peach 1kg	PU039
Vallée du Rhône, France. Complemented by strawberry, yuzu, fresh almond, vanilla.	



Ponthier Beetroot PU079, Fresh As Beetroot Powder FP024, Dell'ami Balsamic Vinegar VB003, Forum Chardonnay Vinegar VM204, Ponthier Blood Orange PU001

Beetroot Extravaganza created by Mark and Sue Stinchcombe, Eckington Manor



“At Belmond Le Manoir aux Quat’Saisons we have an abundance of seasonal ingredients that we grow in our own gardens but it isn’t always possible to grow some of the more exotic ones – for example, Wild Yuzu and Calamansi. I look for intense natural flavour and colour. Ponthier purees have a wonderful clarity and integrity of flavour.”

Benoit Blin, Chef Pâtissier, Belmond Le Manoir aux Quat’Saisons

All information was correct at time of going to press October 2018. Please check availability with your local account manager before placing an order.

London 020 7819 6001 | Central 01905 829 830
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

We are fortunate to work with many talented chefs and would like to say a very special thank you to all of our loyal customers featured in this brochure.

Thank you for such fantastic feedback on how you use these wonderful ingredients in your restaurants every day.

Thank you also for creating these sublime desserts for us - they embody the beauty of the ingredients perfectly. We enjoyed every moment of sampling and photographing your creations.

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