

HARVEY & BROCKLESS
the fine food c°



SPRING/SUMMER COLLECTION

You can almost hear a collective sigh of relief when the clocks spring forward and the trudge of winter finally comes to an end.

The promise of lazy weekends filled with sunny days naturally leads us to think about food (to be honest we never stop thinking about our next meal). Luckily, we've got a feast of fine food to fill the longer days and warmer nights, from perfect pain au chocolat for breakfast in bed to cured meats, artisan cheese and colourful antipasti for picnics and evening soirées. We've even got dessert covered thanks to delicate chocolate 'bowls' laden with mango cheesecake, lime curd and freeze-dried lychees.

Forget action. It's time to spring into relaxation.

White Solstis Bowl CH863, Mango Purée PU025,
Passionfruit Purée PU029, Freeze Dried Whole Lychee FP002,
Passionfruit powder FP036, Philadelphia Cream Cheese DS021



PÂTISSERIE

MANGO & PASSIONFRUIT CHEESECAKE IN A WHITE CHOCOLATE DOME

Pastry chef Claire Clark was awarded an MBE in 2011 for her services to catering thanks to illustrious career that has seen her work at The Ritz and Claridges in London, and the three-Michelin-starred French Laundry in California. Today, she and fellow top pastry chef Sarah Crouchman run Pretty Sweet London – a high-end patisserie catering service in London. Clark has also launched the Claire Clark Academy in conjunction with Milton Keynes College, which supports chefs, home bakers and full time students through a two-year diploma. Inspired by Harvey & Brockless' range of speciality ingredients, she has developed a new exclusive recipe, which is perfect for afternoon tea or providing a sweet finish to a long foodie weekend. The recipe can be viewed here: harveyandbrockless.co.uk/mangosolstis

The key ingredients to a summer showstopper

VALRHONA WHITE SOLSTIS BOWL CH863

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

Claire Clark MBE

This innovative new product from French chocolate masters Valrhona is the foundation of Claire Clark's stunning recipe. The delicate dome-shaped shell, which is made from Ivoire 35% white chocolate, comes ready-to-use, helping to reduce time and labour in the kitchen. Not overly sweet, it slowly reveals warm milky aromas and light vanilla notes.

9.6g x 45

71.6mm width x 35mm height

PONTHIER PURÉES

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 Mango Purée adds a wonderful fruity fragrance to the cheesecake, while the kaleidoscope of fruity flavours in the Passionfruit Purée are focused in a refreshing gel.

FRESHAS FREEZE-DRIED FRUITS

Texture, flavour and presentation are all achieved in Clark's innovative recipe with the use of cutting edge freeze-dried fruit from pioneering producer FreshAs in New Zealand. Whole freeze-dried lychees add bite to the soft perfumed cheesecake and a final sprinkle of passionfruit powder adds further texture and ramps up the tropical notes.

PERFECT PAIN AU CHOCOLAT

New York's iconic Balthazar Bakery knows a thing or two about creating perfect pastries. It's been satisfying the dough demands of the Big Apple's famously demanding foodies for more than 20 years. So we teamed up with the company's London bakery (and one of our customers) in Covent Garden to come up with the ultimate pain au chocolat recipe. The secret is to use premium French ingredients, from our new Valrhona chocolate sticks to artisan flour and PDO butter from the verdant Poitou-Charentes region. Sunday morning lie-ins just got a whole lot better.

VALRHONA DARK CHOCOLATE STICKS CH864

Valrhona

If you're going to do pain au chocolat properly, then you have to use the very best chocolate. It doesn't come any better than Valrhona, which has been the go-to couverture for the world's greatest pastry chefs for more than 90 years. The French company's handy dark chocolate sticks are made with 48% cocoa content and are extruded rather than moulded so have a round shape with no sharp edges. This means they are not only more cost effective, but also do not cut into the raw pastry.

1.6kg

VIRON LA GRUAU SAINT-GERMAIN T45 FL039

Viron

The artisan flours from Minoteries Viron in France have long been the backbone of baguettes and patisserie made by the country's best boulangeries. The sixth generation family business's T45 flour is much loved by Viennoiserie specialists because of its extra fine texture. Made from the core of the grain, the flour is higher in protein helping to create pastry that is as light and supple as a ballerina.

25kg

LESCURE BUTTER PLAQUES DB113

Lescure

Good butter is essential for a rich flavour and flaky texture in pastries. Made in the Poitou-Charentes region, Lescure PDO 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 delicate, flaky pastries.

1kg x 10

“Lescure butter has a nutty and rich flavour perfect for sablé, Madeira cake and sweet pastries.” says Clark. “In recipes such as these the flavour of the butter is prominent, but when using other ingredients such as chocolate, fruit or praline, the butter will never mask or taint their flavour.”

Claire Clark MBE

La Grau Saint-Germain T45 Flour FL039, Dark Chocolate Sticks CH864, Butter Plaques DB113





1 Saucisson CA551, 2 Suffolk Chorizo CA358, 3 Air Dried Ham CA202
4 Cornish Coppa CA193, 5 Sage & Mustard Salami CA511

CURED MEATS

We have the perfect 'cure' for lunchtime hunger pangs thanks to our close links with artisan cured meat producers, who pay the utmost respect to animal welfare, provenance and traditional production techniques. Mutual respect has helped these relationships flourish so that we are now working with our suppliers to create innovative new products that are pushing the boundaries of cured meats.

SALT & CURE

As a way of cementing our commitment to British cured meats, Harvey & Brockless has developed its own Salt & Cure brand. Think of it as shorthand for the best artisan producers, outstanding animal husbandry and innovative new products. Speaking of which, we're particularly excited about our new Salt & Cure triple packs. The 90g packs comprise a mix of selected cured meats from different artisan producers, which gives chefs and retailers the flexibility to sell as wide a range as possible.

BRITISH TRIPLE NO.1 SALT & CURE CB610

Salt & Cure

OXSPRINGS - AIR DRIED HAM

Made by Oxsprings in Worcestershire, this English air-dried ham contains local Freedom Food pork and natural sea salt, and is aged for a minimum of eight months.

SUFFOLK SALAMI - CHORIZO

Made with sweet, bitter sweet and hot paprika, it is lightly smoked over oak and beech wood then cured for six weeks.

COBBLE LANE CURED - SAUCISSON

This version of the classic French sausage is actually made in Islington, where it is spiced with white and black pepper, ginger and garlic.

90g

BRITISH TRIPLE NO.2 SALT & CURE CB611

Salt & Cure

OXSPRINGS - AIR DRIED HAM

Made by Oxsprings in Worcestershire, this English air-dried ham contains local Freedom Food pork and natural sea salt, and is aged for a minimum of eight months.

DELI FARM CHARCUTERIE - CORNISH COPPA

The company, which is based in Delabole, Cornwall, uses Cornish pork shoulder, which is slowly dry cured in a blend of black pepper, garlic and juniper.

SOMERSET CHARCUTERIE - SAGE & MUSTARD SALAMI

Made just outside Weston-super-Mare, this West Country salami contains fresh sage, locally brewed cider and yellow mustard seeds.

90g

BARBECUE SUFFOLK CHORIZO CA359

Salt & Cure

Woodbridge-based Suffolk Salami is owned by pig farmers Ian and Sue Whitehead, whose love affair with charcuterie began more than 10 years ago with a holiday in Italy. Their passion for pork is not restricted by national borders, however, as proved by this spicy chorizo that Spain would be proud to call its own. Made with shoulder meat from the farm's high welfare pigs, the sausages contain Pimenton de la Vera and cayenne pepper. Richly flavoured, succulent and spicy, they add bang to your barbecue.

Note: this product must be cooked before use.

75g x 6

AIR DRIED DORSET MERGUEZ CA251

Salt & Cure

What began as a hobby for David and Karen Richards ended up becoming one of Britain's most innovative cured meats companies. Dorset-based Capreolus uses shoulder of West Country mutton and our own Dell'ami Harissa to make this spicy, ready-to-eat salami. It can also be used in cooking to add a North African twist to dishes.

125g x 5

CORNISH BEEF BILTONG CA199

Deli Farm Charcuterie

Martin & Jean Edwards started planning their North Cornwall business back in 2005 by experimenting with a drying chamber fashioned from an old domestic fridge rigged to create warm air. It's safe to say things have moved on since then with Deli Farm now a highly respected, award winning cured meats producer. Cornish Beef Biltong is made with prime West Country beef bavette, marinated in cider vinegar, Worcestershire sauce and Cornish Sea Salt, before a quick drying process (not in a domestic fridge!) to maintain a firm but succulent texture.

100g

LOVISON

While we're proud to fan the flames of change in British cured meats, we also love to showcase the long history and supreme skill of Continental charcuterie producers. There is no better example of this than Lovison in Italy. Located to the north east of Venice, the business has been transforming the local Friulian pork into world class salumi since 1903. Only pigs bred in the Friuli Venezia Giulia region are used, and these must be butchered within 20km of the company's base in Spilimbergo. This is important because rather than chilled meat, Lovison'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 CA613

Lovison

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.

2.5kg

SALAME PUNTA DI COLTELLO CA614

Lovison

‘Punta di Coltello’ translates as ‘point of the knife’, which gives a major clue to what makes it so special. Rather than mincing, skilled knife work is required to cut the pork rib meat into small 2cm square pieces and create a perfect balance between fat and muscle. Seasoned with salt, pepper and wine-soaked garlic, and then matured for around three months, the product has a pleasant coarse texture, bright colour and intense flavour.

1.5kg

SOPRESSA PUNTA DI COLTELLO CA615

Lovison

A speciality of the Veneto region, sopressa is slightly larger than other salami’s and is made with hand chopped leg, belly and neck meat, plus spices and slivers of garlic soaked in the local sweet wine. Aged for four months in Lovison’s cellars, it has a sweet, delicate flavour.

750g

ANTIPASTI

We love pork pies as much as the next man or woman, but for a truly special picnic we think olives, ripe tomatoes and a drizzle of olive oil are a must. That’s why we go the extra mile to find the very best antipasti, from semi-dried heritage variety tomatoes grown in the sunny Isle of Wight to Spanish olives as plump as plums.

ISLE OF WIGHT TOMATOES

Tan fans take note. The Isle of Wight gets more sunlight than pretty much anywhere else in the UK thanks to its southerly position, which also makes it a great spot for growing tomatoes. Isle of Wight Tomatoes has been doing just that for 10 years, growing a wide range of different varieties in sustainable glass houses, and only picking them when they are at their absolute peak of ripeness. As well as fresh, they also do a range of innovative smoked and dried products.

OAK SMOKED SEMI-DRIED TOMATOES MA254

Organic, hand-picked tomatoes are slowly roasted to intensify their natural flavour, then smoked over oak before being finished with 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.

1kg

HERITAGE MIX SEMI-DRIED TOMATOES MA255

Lightly roasted to concentrate their sweetness, the green, yellow and red heritage variety tomatoes in this mix each offer their own unique flavour profiles and textures. The contrasting colours will light up your lunchtimes.

1kg

FRESH PITTED GORDALS DA827

Known as ‘the fat ones’ in Spain because of their plump size, these big and bouncy green olives from Andalucia have a lovely glossy green colour, crisp texture and bright flavour.

3kg

SPANISH MIX OLIVES DA828

Three of our favourite olives in one easy-to-use mix. Pelotin (Andalucia), Cuquillo (Segura mountains in Jaén) and Arbequina (Catalonia) each bring something different to the party including a balance of flavours and textures, plus a trio of different colours: purple, rose and green.

3kg

ARBEQUINA OLIVE OIL DA105

Sourced from the sunny valleys of Cordoba in Andalucia, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. Its delicate flavour makes it perfect for dressing burrata and air dried hams. Even better, is a drizzle over chocolate ganache with a pinch of sea salt.

1L

PICUAL OLIVE OIL DA106

Picual olive oil is more intense with a deep green colour and spicy, herbaceous flavour that takes in hints of tomato leaf and sweet almond. Use it to add contrast to creamy soups or to enhance grilled meat.

Both oils are packed in one-litre tins to protect their complex flavours and are incredibly low in acidity (0.3%).

1L

FINEST GREEN PESTO DA601

It’s hard to improve upon perfection, but our clever product developers have somehow managed the impossible by reducing the salt content of our Finest Green Pesto. Not that you’ll notice. It still tastes fragrantly delicious thanks to top notch field-grown Italian basil, which is blended with Luca extra virgin olive oil, 15-month Parmigiano-Reggiano, pine nuts and garlic.

1kg

CAVIAROLI

Tiny orbs of extra virgin olive oil, made in Catalonia using sophisticated encapsulation technology. These pearls of oil are used as a garnish, providing an explosion of flavour. The Picual has intense, grassy notes and a hint of bitterness, while the Arbequina olive oil is milder and fruitier. The white truffle, also made with Arbequina olive oil, adds another dimension to pasta, seafood and cured meats.

ARBEQUINA HP011

200g

PICUAL HP013

200g

TRUFFLE WHITE HP015

200g



1 Cornish Beef Biltong CA199, **2** Barbecue Suffolk Chorizo CA359, **3** Salame punta di coltello CA614, **4** Sopressa punta di coltello CA615, **5** Osocollo CA613, **6** Spanish Mix Olives DA828, **7** Heritage Mix Semi-Dried Tomatoes MA255, **8** Finest Green Pesto DA601, **9** Picual Olive Oil DA106, **10** Air Dried Dorset Merguez CA251



1 Saint Bartholomew EC003, 2 Rollright EC908, 3 Acacia Truffle Honey CP176, 4 Quicke's Elderflower EC184, 5 St Jude EC026, 6 Peter's Yard mixed catering pack BI135, 7 Mrs Kirkham's Mature EC626, 8 Bix EC006, 9 Lincolnshire Poacher Vintage EC790, 10 Mrs Bell's Blue EE126

CHEESE

Winemakers have it easy. They only produce one vintage a year, but every batch of artisan cheese is a snapshot of a certain place on a particular day, affected by everything from the weather to what the animals grazed on in the field. There's a spring in the step of cheesemakers at this time of year thanks to a flood of rich milk, which comes when the animals are let out from their winter sheds to graze on pristine pastures. This translates into fabulous cheeses with all the flavour and complexity of a fine wine. It's not just a wedge of cheese for supper, it's a slice of terroir.

WHITEWOOD DAIRY

Milk runs in Julie Cheyney's veins. The owner of Suffolk-based Whitewood Dairy learned to milk cows when she was 16 and co-created the famous British Camembert-style Tunworth in 2005. Today, she shares production space with Fen Farm Dairy near Bungay (which produces its own excellent Baron Bigod brie) using raw milk from the farm's herd of Montbéliarde cows to make a soft bloomy-rinded cheese called St Jude. She is the only cheesemaker to have ever won the prestigious James Aldridge Memorial Trophy twice – a true dairy legend.

ST JUDE EC026

Whitewood Dairy

Similar to St Marcellin, this dainty little cheese is fresh and lemony with a zippy mousse-like texture when young, but packs more punch as it matures, developing earthy flavours and a gooey interior.

200g

MRS KIRKHAM'S

The formidable Mrs Kirkham (Ruth to her many friends) learned how to make Lancashire cheese from her mother and passed her expert knowledge on to son Graham, who runs the Goosnargh-based business today. A world away from the dry, sharp versions made in big factories, Kirkham's is the last remaining raw milk farmhouse Lancashire in the country. The cheese starts with a two-day curd and the cheeses are larded and cloth bound before being matured.

MATURE KIRKHAM'S LANCASHIRE EC626

Mrs Kirkham's

Most Kirkham's Lancashire s matured for three months, but we've worked with the producer to develop 10kg truckles, which are aged for eight months. The cheese's trademark lemony lactic tang subsides during this time replaced with more pronounced savoury notes and a long satisfying finish. The texture is denser and less crumbly. It's a cheese that encourages thoughtful consideration.

1kg

NETTLEBED CREAMERY

Set up by Rose Grimond, who spent five years selling produce from Orkney at a stall at Borough Market, Nettlebed Creamery is part of a new wave of exciting young producers who are changing perceptions of traditional British cheese. They use 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. This translates into what Grimond describes as some of the "best milk on the planet".

SAINT BARTHOLOMEW EC003

Nettlebed Creamery

It might be made in Oxfordshire, but St Bartholomew's heart lies in the Alps. Similar in style to a mountain tomme, it is aged for six months and has a smooth pliable texture, plus interesting layers of flavour, including caramel, hazelnuts and a long savoury finish.

1.6kg

BIX EC006

Nettlebed Creamery

A soft, unpasteurised, triple cream cheese, named after the village where the herd grazes, Bix bears a passing resemblance to the French cheese Chaource, but also has its own unique personality. Beneath the white wrinkly rind is a dense, ultra creamy interior with a moreish lactic tang.

100g

KING STONE DAIRY

A rising star of the British cheese scene, twenty-something David Jowett trained at the School of Artisan Food and worked for some of the country's best cheese shops and makers, before setting up King Stone Dairy near Chipping Norton with dairy farm manager Antony Curnow. Rollright is made using milk from a herd of predominantly Brown Swiss cows and is named after a local landmark – a collection of Neolithic and Bronze Age standing stones called the Rollright Stones.

ROLLRIGHT EC908

King Stone Dairy

Jowett has won several awards for his washed rind Reblochon-style cheese Rollright, including Supreme Champion at last year's Artisan Cheese Awards in Melton Mowbray. But he has not sat on his laurels, recently tweaking the way he makes the cheese by wrapping it in spruce in the style of Vacherin. The change means the cheeses do not need to be washed so often, and they hold together better as they mature and become soft and supple. The flavour is less funky than before, but still buttery and rich with an almost crème fraîche consistency.

1kg

Existing

QUICKE'S ELDERFLOWER EC184

Quicke's

Elderflower has become the flavour of early summer in Britain, found in everything from cordials to jam. Now cheddar can also be added to the list thanks to the talented cheesemakers at Devon-based Quicke's. The company, which has been using milk from their own cows to make traditional farmhouse cheddar since 1973, adds just a flicker of elderflower to its clothbound Buttery Cheddar imbuing the rich cheese with a subtle aromatic flavour.

1/4 2kg

Existing

LINCOLNSHIRE POACHER VINTAGE EC790

If the West Country had mountains, this is the kind of cheese it would produce. A cross between a cheddar and an Alpine cheese, such as Comté or Gruyère, Poacher is actually produced on the edge of the Lincolnshire Wolds by brothers and fourth generation dairy farmers Simon and Tim Jones.

Made with unpasteurised milk and matured for 16-18 months, the cheese has a smooth sometimes open texture and a wide range of flavours from sweet and nutty to beefy and meaty. Lincolnshire Poacher Vintage won Super Gold at last year's World Cheese Awards in San Sebastian.

1kg

Existing

MRS BELL'S BLUE EE126

The sight of frolicking lambs in the fields puts us in the mood for sheep's milk cheeses, and there aren't many better than this compelling blue from Yorkshire. Named after its creator Judy Bell, the cheese won a Super Gold at last year's World Cheese Awards thanks to a meadow-like sweetness from the ewe's milk, which contrasts beautifully with the cheese's inherent saltiness. There is also a sweet burnt-caramel flavour that envelopes the sharp tang of the blue mould. It's milder than a Roquefort but is still punchy and complex.

1.5kg

BUTTER

A BETTER BIT OF BUTTER

Good news for butter nuts. Harvey & Brockless has invested in new state-of-the-art equipment for portioning butter pretty much any which way you like it.

We can take a 10kg block of Lescure or Croxton Manor butter and turn it into dainty discs weighing 9g, 16g and 24g, which are then interleaved in trays of 50 or 100. If discs don't do it for you, then we can also create different shapes, from hearts to stars and mini rolls.

We're even launching a new range of herbed butters in virtually any shape, weight or size you require. Current varieties include garlic, chive and pepper or lemon, garlic and tarragon, but our development chefs are more than happy to discuss bespoke flavours.

Lescure Butter Portions 24g





From left to right: Beef Salami CA550, Whole Air Dried Duck Breast CA515, Saucisson CA551, Mrs Kirkham's Mature EC626, Arbequina Caviaroli HP011, Rollright EC908, Caperberries DA815, Spanish Mix Olives DA828, Saucisson CA551, Beef Salami CA550, Cornichons DA218, Truffle Infused Lardo CA244, Oak Smoked Semi-Dried Tomatoes MA254, Toast for Cheese mixed catering pack BI106, Saint Bartholomew EC003, Peter's Yard mixed catering pack BI135, Bix EC006, Mrs Bell's Blue EE126, Salame punta di coltello CA614

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

London 020 7819 6001 | Central 01905 829 830
North 0161 279 8020 | Scotland 0141 428 3319
South West 01392 908 108
harveyandbrockless.co.uk

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