

HARVEY & BROCKLESS
the fine food c^o



SUMMER COLLECTION



HARVEY & BROCKLESS *the fine food c^o*

Over the last few years we have learnt that people will always have a hunger for hospitality. Going out is so much more fun than staying in.

That's not to say everything is easy. Those in hospitality continually have hurdles to overcome, which is why strong relationships are more important than ever. Harvey & Brockless is built on those kinds of close links with farmers, artisan food producers and our customers. It's the foundation of what we do.

Our buyers and product developers have been busy putting those connections to good use, developing exciting new foods for the new normal. From harissa-spiced Greek olives and tangy London kimchi to sauces made in our own kitchen and the finest artisan cheeses and charcuterie, food is better when it's made and enjoyed together.

CHEESE

Good cheese is part of our DNA. We've been working with the best cheesemakers in Britain and Europe for several decades and these deep-rooted relationships continue to bear fruit.

Our latest finds cover the full spectrum of flavours from the buttery washed rinder Baronet via the punchy hit of Keens Extra Mature Cheddar to Truffled Bigod – an intense, raw milk brie from Suffolk laced with earthy black truffles.

Pass the crackers.

MACADAMIA WHITE

NETTLE, Oxfordshire, England
DM081 / 1kg / PLANT-BASED
London-based Nettle are pushing the boundaries of vegan 'cheese alternatives' by using organic nuts and live cultures. Macadamia White is made with fermented macadamia and cashew nuts, which are marinated in a blend of extra virgin olive and cold-pressed rapeseed oil infused with black peppercorns, garlic and thyme. Soft, creamy and citrusy with a nutty, savoury undertone.

BABY BARONET

THE OLD CHEESE ROOM, Wiltshire, England
EC550 / 200g
This Wiltshire washed rind cheese is loosely based on Reblochon, but has its own distinct creamy character thanks to the use of rich Jersey milk. The pungent terracotta rind adds complex savoury and farmy notes, while the paste is soft and yielding. Now available in a smaller 'baby' format.

GRETA*

CHEESE CELLAR DAIRY, Worcestershire, England
EC342 / 1kg
Our new cow's curd is crumbly and flaky, a little like a fresh Feta, but it's soft and smooth enough to spread. Buttery with a refreshing burst of acidity, the cheese also picks up aromatic notes from the basil and garlic infused oil in which it is submerged to keep moist.

MAIDA VALE

VILLAGE MAID, Berkshire, England
EC772 / 180g
The name of this pungent soft cheese from Berkshire-based Village Maid is nothing to do with the West London suburb. It's actually a reference to the fact that the redolent orange rind is formed by regular washes in ale as it matures. The beer - a local IPA called Soundwave - helps give the rind yeasty, bready notes, while the interior is mild and buttery thanks to the use of rich Guernsey Milk

PERL LAS BLUE

CAWS CENARTH, Carmarthenshire, Wales
WE070 / 200g
Perl Las means 'blue pearl' in Welsh – a fitting name for a blue cheese that almost sparkles on the tongue. There's a rich creaminess on first taste, followed by a short burst of saltiness before the delicate blue tang kicks in. A fudgy texture, which helps the cheese melt in the mouth, adds to the experience.

KEENS EXTRA MATURE CHEDDAR

KEENS, Somerset, England
EC914 / 1.5kg
Keens Cheddar usually leaves the maturing room in Somerset after around 12 months, but select batches have what it takes to age for 18 months or more. The result? A punchier cheddar that takes in complex spicy and savoury notes, plus a moreish tang.

TRUFFLED BARON BIGOD

FEN FARM DAIRY, Suffolk, England
EC065 / 250g
Suffolk's answer to Brie de Meaux, Baron Bigod is taken to luxurious new levels thanks to a layer of raw milk mascarpone mixed with black truffles. Wonderfully intense with earthy brassica and wild mushroom notes. Just add honey.

DELILAH*

CHEESE CELLAR DAIRY, Worcestershire, England
EC341 / 200g
A new triple cream cheese that will turn heads and set tongues wagging. The latest Cheese Cellar creation is made by enriching locally sourced cows' milk with double cream to create a decadent flavour and texture, matched by an eye-catching appearance. The pyramid shaped cheese sports a snowy white coat and tiara of crushed pink peppercorns. The flavour? Super creamy with a lactic tang and fruity heat from the peppercorns.

MATURE CORNISH GOUDA

CORNISH GOUDA COMPANY, Cornwall, England
EC931C1 / 1kg
A Gouda with a West Country accent, this fruity cheese is aged for up to 12 months and has a balance of sweet, nutty and savoury notes. The texture is supple, while the colour is golden thanks to the rich Cornish cows' milk.

* Coming Soon



From top to bottom: 1. Baby Baronet EC550, 2. Macadamia White DM081, 3. Mature Cornish Gouda EC931C1, 4. Perl Las Blue WE070, 5. Peter's Yard Charcoal Crispbreads B1135, 6. Truffled Baron Bigod EC065, 7. Delilah EC341, 8. Keens Extra Mature Cheddar EC914, 9. Maida Vale EC772, 10. Greta EC342

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.



From top, left to right: 1. Dorset Soft Salami CA708, 2. Guanciale CA706, 3. Dorset Warmer Salami CA702, 4. Pancetta CA704, 5. Rampisham Tingler Salami CA703, 6. Venison Chorizo CA710, 7. Dorset Cooking Chorizo CA709, 8. Dorset Chorizo CA701, 9. Truffle Infused Lardo CA705, 10. Truffled Salami CA699, 11. Venison & Green Peppercorn Salami CA700

CHARCUTERIE

Britain's cured meat revolution continues to gather pace with producers now making a remarkable range of products that can go head to head against anything from Spain, France or Italy. Our retail range from pioneering Dorset producer Capreolus demonstrates just how good British charcuterie now is with award winning pre-packed cuts made with free-range West Country pork and traditional artisan skills.

DORSET TRUFFLED SALAMI

CAPREOLUS, Rampisham, Dorset, England
CA699 / 80g

Made as a classic 'saucisson sec', but with the addition of chopped Italian black truffle, Capreolus skilfully balances complex flavours in its free-range pork salami. The perfume notes of truffle are present, but subtle, allowing the sweet and savoury meat to come through.

VENISON & GREEN PEPPERCORN SALAMI

CAPREOLUS, Rampisham, Dorset, England
CA700 / 80g

A salami that takes you on a journey. First there's an immediate meaty hit from the wild venison and free-range pork, then notes of garlic and cep mushroom come through, leading to a slow simmering finish of green pepper that gently fills the palate. Impossible to have just one slice.

DORSET CHORIZO

CAPREOLUS, Rampisham, Dorset, England
CA701 / 80g

Capreolus uses regionally sourced free-range pork, which is heavily seasoned with Spanish smoked paprika, purple garlic and cayenne pepper to create this tribute to the great chorizos of Spain. A firm bite and melt in the mouth fats builds to a wonderful warm embrace of heat.

DORSET WARMER SALAMI

CAPREOLUS, Rampisham, Dorset, England
CA702 / 80g

As much an exploration of the nuances of chilli as it is a salami, Capreolus' Dorset Warmer goes through many gears. There's sweetness from the urfa and ancho chillies and smoked paprika adds aromatic heat.

Cayenne cranks it up even further before an explosion of fruity flakes at the end.

PANCETTA

CAPREOLUS, Rampisham, Dorset, England
CA704 / 80g

Fry it, roast it, or just eat it straight from the pack. Capreolus' Pancetta is made with free-range pork bellies, cured with garlic, black pepper, thyme, juniper, bay and mace, before being fermented and air dried. It's sliced ultra thin so the sweet fat dissolves like ice cream in the mouth.

TRUFFLE INFUSED LARDO

CAPREOLUS, Rampisham, Dorset, England
CA705 / 80g

The thickest back fat from free-range pigs is cured for two months with rosemary, garlic, sage, juniper and black pepper then fermented. This alters the structure of the fat so that it melts at a lower temperature, giving a silky mouth-feel. Brushed with English truffle oil and allowed to slowly infuse, it's amazing sliced thinly on hot sourdough, shaved over risotto or draped over scallops or asparagus... the list of loveliness goes on.

GUANCIALE

CAPREOLUS, Rampisham, Dorset, England
CA706 / 100g

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.

RAMPISHAM TINGLER SALAMI

CAPREOLUS, Rampisham, Dorset, England
CA703 / 80g

Tingler by name, tingler by nature. This sweet and succulent salami is made with fennel, star anise and a splash of Port, which clearly come through in the flavour, before a burst of white pepper and chilli leave a tingle on the tongue.

DORSET SOFT SALAMI

CAPREOLUS, Rampisham, Dorset, England
CA708 / 100g

Capreolus' soft salami is similar to Nduja, but is actually inspired by Venticina, a spreadable sausage from Abruzzo in Italy, which can be used like pâté or added to pasta sauces. Fennel, rosemary, juniper and orange zest bring intriguing nuances.

DORSET COOKING CHORIZO

CAPREOLUS, Rampisham, Dorset, England
CA709 / 100g

Cooking with this savoury, spicy sausage is a little like detonating a flavour grenade. Drop it into butter bean stews, serve with eggs at brunch or roast with chicken to add a big bang of flavour.

VENISON CHORIZO

CAPREOLUS, Rampisham, Dorset, England
CA710 / 100g

There's a deep garnet colour to this special chorizo, which won three gold stars at the Great Taste Awards 2021. That's partly because it is made with a combination of top quality venison and pork, but also because of the expertly balanced blend of paprika, ancho chilli and cayenne pepper, which creates a complex, smoky heat that unfolds over several minutes on the palate.



OLIVES

Glossy black and green olives plucked from sun-drenched Mediterranean groves are a timeless treat that have long been a backbone of the Dell'ami range. They're wonderful au naturel, but we've also given them a twist, creating snacking olives in fresh flavours, such as Fennel, Chilli and Garlic or Za'atar and Mint. The perfect aperitif for alfresco dining.

ZA'ATAR & MINT PITTED NOCELLARA OLIVES

DELL'AMI, Worcestershire, England
DA842 / 2.5kg

Pastel green, buttery Nocellara del Belice olives from Sicily are given a herbaceous edge with a sprinkle of mint and the Middle Eastern spice mix Za'atar. An aromatic experience.

WILD GARLIC PITTED GORDAL OLIVES

DELL'AMI, Worcestershire, England
DA253 / 2.5kg

Gordals from Spain are so big the name literally translates as the 'fat ones'. Their large size make them well suited for carrying flavour, as proved by our new wild garlic gordals. The gentle, perfume of wild garlic dovetails beautifully with the salty, juicy green olives.

FENNEL, CHILLI & GARLIC PITTED GORDAL OLIVES

DELL'AMI, Worcestershire, England
DA843 / 2.5kg

These ample green olives are dressed in fennel seeds, fresh garlic and chilli to create a wonderfully balanced Mediterranean mix. A real mouthful.

HARISSA PITTED KALAMATA OLIVES

DELL'AMI, Worcestershire, England
DA844 / 2.5kg

Our meaty, aubergine-hued kalamata olives are given a fiery twist thanks to the addition of fragrantly floral harissa. The rose and chilli marinade is made in our Evesham production kitchens, but is inspired by the sauces of the Maghreb.



From top clockwise:
1. Za'atar & Mint Pitted Nocellara Olives DA842,
2. Fennel, Chilli & Garlic Gordal Pitted Olives DA843,
3. Wild Garlic Gordal Pitted Olives DA253, 4. Harissa Pitted Kalamata Olives DA844



From top clockwise:
 1. Spiced Cauliflower using
 Plant-Based Coconut and Mango
 Curry Sauce HS690, 2. Fresh Lobster
 and Tomato Salad using Tomato
 Sherry Dressing HS687,
 3. Japanese Ssamjang Steak Lettuce
 Wrap using Ssamjang HS692

HARVEY & BROCKLESS

Kitchen

We understand time and space are in short supply in restaurants. That's why the chefs at our state-of-the-art production kitchen in Evesham have been cooking up new sauces, condiments, dressings and dips to make life easier for you. No cutting corners, just authentic ingredients and traditional recipes. Consider us your personal saucier.

MARIE ROSE

H&B KITCHEN, Worcestershire, England
 HS700 / 900g

Sweet, smoky and spicy, our Marie Rose is crying out for good seafood. Beyond prawn cocktail and lobster, it's also terrific with fish cakes or used as a burger sauce. Made with Henderson's Relish, so there are no issues with fish allergens either.

SSAMJANG*

H&B KITCHEN, Worcestershire, England
 HS692 / 1kg / PLANT-BASED

Ssamjang is a sauce made with miso and gochujang chilli pastes, plus sesame oil and garlic. Traditionally used in Korea as an accompaniment to Ssam – grilled meat wrapped in leaves – our version also works beautifully as a marinade for spicy chicken wings or simply as a dipping sauce.

TOMATO SHERRY DRESSING

H&B KITCHEN, Worcestershire, England
 HS687 / 1kg / PLANT-BASED

A sweet and sharp dressing made with chopped tomatoes, sherry vinegar and oregano. Brings a touch of Mediterranean sun to salads, but can also be used to finish grilled fish.

COCONUT & MANGO CURRY SAUCE

H&B KITCHEN, Worcestershire, England
 HS690 / 1kg / PLANT-BASED

This totally tropical vegan sauce is made with egg-free mayo, mango puree and coconut milk, plus a pinch of curry powder and turmeric. Great for adding a fruity twist to sandwiches, salad dressings or as a marinade for tofu or cauliflower.

RED WINE & THYME GRAVY

H&B KITCHEN, Worcestershire, England
 HS695 / 2 x 3kg / PLANT-BASED

So soulful diners will be tempted to lick their plates clean, this flavourful gravy saves time in the kitchen but without cutting corners on flavour. Made with a genuine red wine reduction and vegetable and mushroom stocks, plus garlic and thyme, it's a kitchen essential.

PEPPERCORN SAUCE*

H&B KITCHEN, Worcestershire, England
 HS694 / 2 x 3kg

Raise the steaks with this rich and creamy classic, which is made with green peppercorns, cracked black pepper, double cream and a good slug of brandy. Also great with chicken and salmon or swirl a few spoonfuls into wild mushroom tagliatelle.

BLACK OLIVE TAPENADE

DELL'AMI, Worcestershire, England
 DA841 / 1kg / PLANT-BASED

Black Kalamata olives blitzed with olive oil, fresh parsley, garlic and tangy capers, our tapenade is a joy simply slathered on bread, but can also be spooned through pasta, spread on crostini or mixed into bread and pastry doughs.

WILD GARLIC PESTO

DELL'AMI, Worcestershire, England
 DA840 / 1kg

Wild garlic is grown under glass in moist woodland conditions in Lombardia, before being harvested by hand and preserved in this vibrant green pesto. Perfect for pasta, it can also be used in soups, salad dressings and marinades.

GARLIC AIOLI

H&B KITCHEN, Worcestershire, England
 HS701 / 1kg

Easy and squeezey, our thick and smooth aioli is made with Greek yoghurt, free-range mayonnaise, lemon juice and fresh Spanish garlic, which gives it a quivering texture and refreshing flavour. A must for burgers, bravas and bouillabaisse.

AVOCADO CAESAR DRESSING

H&B KITCHEN, Worcestershire, England
 HS685 / 900g

All hail this vibrant green dressing, which has a silky texture and cool creamy flavour. An imperious way to finish a salad, but also works as a marinade for fish.

* Coming Soon

HARVEY & BROCKLESS

Kitchen

SUMMER ROLLS WITH SSAMJANG

Featuring Harvey & Brockless Kitchen PLANT-BASED Ssamjang

A light yet satisfying plant-based recipe. The contrast of crunchy vegetables against the macadamia white plant-based cheese paired with the fresh aromatic herbs bring a riot of flavour and colour to these summer rolls.



Serves 10

Ingredients

DM081 – 20g Macadamia White, drained

HS692 – 20g Harvey & Brockless Kitchen PLANT-BASED Ssamjang

10g Red Cabbage, sliced finely

20g Rice Noodles, cooked and chopped

20g Red Pepper, julienne

20g Carrots, peeled, sliced and julienne

20g Cucumber, sliced, seeds removed and julienne

10 Coriander sprigs

10 Mint leaves, shredded

10 Thai Basil leaves, shredded

Method

1. Fill a shallow pan with an inch of water. Fold a lint-free tea towel in half and place it next to the dish. Make sure your vegetables and macadamia white fillings are prepared and within reach.
2. Combine the basil and mint in a small bowl.
3. Place one rice paper in the water and let it rest for about 5-10 seconds, wait until the sheet is pliable but not floppy. Carefully lay it flat on the towel.
4. Leaving about 1 inch of open rice paper around the edges, cover the lower third of the paper with a few pieces of red cabbage, followed by a small handful of rice noodles, two strips of carrot and two pieces of cucumber.
5. Take a teaspoon and spoon three little pieces of the macadamia white on top of the vegetables. Sprinkle with the herb mix and lay one sprig of coriander on top.
6. Fold the lower edge up over the fillings, rolling upward just until the filling is compactly enclosed. Fold over the short sides like you would to make a burrito. Lastly, roll it up.
7. Repeat with the remaining ingredients.
8. Slice the summer rolls in half on the diagonal with a sharp knife. Serve with the Ssamjang on the side to use as a dip.

HARVEY & BROCKLESS

Kitchen

JAPANESE SSAMJANG STEAK

Featuring Harvey & Brockless Kitchen Ssamjang

Authentic Japanese style crunchy lettuce wraps, topped with jasmine rice, Ssamjang marinated rib eye beef and finished with a sprinkle of crunchy radish, spring onion and fresh herbs. Served with an extra portion of Ssamjang for dipping.



Serves 5

Ingredients

HS692 – 50g Harvey & Brockless Kitchen PLANT-BASED Ssamjang

IN165 – 5g Cornish Sea Salt flakes

DA105 – 20ml Arbequina Extra Virgin Olive Oil

5 Cos Lettuce leaves, washed and trimmed

700g Jasmine Rice, cooked

2 x 170g Rib Eye Steaks

3 Radishes, thinly sliced and left in cold water

20g Spring Onion tops, sliced

10g Crispy Onions

15g Coriander sprigs

5g Sesame Seeds

5g Nigella Seeds

Method

1. Heat a frying pan on a medium heat. Season the steaks with the salt and pepper.
2. Add the oil to the frying pan and fry the steaks for 3 minutes each side. Remove the steaks from the pan, spoon over the Ssamjang and leave to rest.
3. Lay the cos lettuce on your plate and spoon on the warm rice. Slice the beef and arrange on top of the rice. Place the sliced radish, crispy onions, sesame and nigella seeds on top.
4. Finish with the sprigs of coriander.

HARVEY & BROCKLESS

Kitchen

FRESH LOBSTER WITH TOMATO SHERRY DRESSING

Featuring Harvey & Brockless Kitchen Tomato Sherry Dressing

Finely chopped fresh tomato, banana shallot and aromatic herb salad, dressed with tomato sherry dressing and cracked black pepper. Served with grilled lobster tail – perfectly suited to summer menus.



Serves 5

Ingredients

HS687 – 150g Harvey & Brockless Kitchen

PLANT-BASED Tomato Sherry Dressing

MA233 – 300g Dell'ami Semi-Dried Cherry Tomatoes

IN165 – 5g Cornish Sea Salt flakes

5 x Cooked Lobster, removing the whole tail and claw meat

50g Shallot Banana, finely diced

100g Plum Tomatoes, blanched, seeds removed and concassed

15g Chives, chopped finely

5g Chevril, picked and chopped

8g Tarragon, picked and chopped

2g Black Pepper, cracked

5g Dill sprigs

Method

1. Lay the lobster meat on a clean j-cloth and keep in the fridge.
2. Pour the Tomato Sherry Dressing into a clean bowl, add the banana shallots, the concassed tomatoes, all the herbs and the semi-dried cherry tomatoes. Season to taste.
3. Spoon the mix into the middle of the plate and lay the whole tail of lobster on top. Arrange the claw meat next to the tail.
4. Finish with sprigs of dill and edible flowers (optional).

HARVEY & BROCKLESS

Kitchen

SPICED CAULIFLOWER WITH COCONUT AND MANGO CURRY SAUCE

Featuring Harvey & Brockless Kitchen PLANT-BASED Coconut & Mango Curry Sauce

This plant-based vibrant coconut and mango curry sauce provides a spin on a traditional coronation sauce. Serve with spiced baby cauliflower and coconut Co-yo's dairy free coconut yoghurt for a superb, summer dish suitable for vegans.



Serves 5

Ingredients

DA105 – 50ml Arbequina Olive Oil

HS960 – 80g PLANT-BASED Coconut & Mango Curry Sauce

DY172 – 20g Coyo Coconut Yoghurt

IN165 – 5g Cornish Sea Salt flakes

5g Turmeric

5g Cumin

3g Chilli flakes

1 Small Cauliflower

2g Black Pepper, cracked

20g Dried Apricots, sliced

4g Pomegranate Seeds

5g Flaked Almonds, toasted

3g Chives, chopped finely

Method

1. Preheat the oven to 180 degrees celsius.
2. In a small bowl, combine the olive oil, cumin, turmeric, crushed chilli, pepper and sea salt. On two large baking sheets, drizzle the cauliflower with the spiced oil and toss well to coat. Spread the cauliflower in an even layer and bake for approximately 1 hour, until browned and tender. Leave to cool.
3. Spoon the coconut and mango curry sauce in the middle of the plate, using the back of the spoon, spread the sauce across the centre of the plate.
4. Cut the cauliflower in half and arrange on the plate.
5. Spoon some of the coconut yoghurt and coconut and mango curry sauce on top of and around the cauliflower.
6. Sprinkle the pomegranate seeds. Place the sliced apricots, toasted coconut and almonds around and then finish with the chopped chives.
7. Serve at room temperature.



From top clockwise:
 1. Smoky Pink Kraut IN996, 2. Golden Kimchi IN994, 3. Classic Spicy Kimchi IN993, 4. Deseeded Sliced Preserved Lemon IN998, 5. Brined Purple Carrots IN997, 6. Bread and Butter Pickled Cucumbers IN995, 7. Preserved Lemon Paste with Yuzu IN999

EATEN ALIVE

London-based Eaten Alive employs billions of good bacteria to create a range of kimchi, krauts and other ferments that are proving hugely popular with some of the country's best restaurants. Set up by former chefs Pat Bingley and Glyn Gordon, who can list L'Enclume, Fera and The Ledbury on their CVs, the company uses organic raw cider vinegar and fresh produce, which is chopped and naturally fermented by chefs, not machines.

EATEN ALIVE

Britain has become a fermentation nation in recent years, developing a remarkable appetite for kimchi and sauerkraut. So, we're delighted to be working with one of the best in the business at turning cabbage (and other fresh produce) into deliciously tangy condiments that are teeming with gut friendly bacteria. From Classic Kimchi to Smoky Pink Kraut they're literally alive with possibilities.

CLASSIC SPICY KIMCHI

EATEN ALIVE, London, England
 IN993 / 3.5kg

A faithful rendition of Korea's favourite condiment, this classic kimchi packs a punch thanks to a combination of chilli, garlic, ginger and spring onions with Chinese leaf cabbage. Funky and fresh at the same time, it adds a kick to everything from poached eggs to washed rind cheeses.

GOLDEN KIMCHI

EATEN ALIVE, London, England
 IN994 / 3.5kg

A splash of sunshine on the plate, this kimchi gets its mellow yellow colour from the addition of turmeric, plus there are zingy, spicy notes from preserved lemon and ginger. Try it with miso ramen or in a roast chicken sandwich.

BREAD & BUTTER PICKLED CUCUMBERS

EATEN ALIVE, London, England
 IN995 / 3.5kg

Bring on the burgers! These slices of pickled cucumbers are sweet and sour with a satisfying crunch, plus delicate fennel notes and a mustardy spice.

SMOKY PINK KRAUT

EATEN ALIVE, London, England
 IN996 / 3.5kg

A pinch of smoked chilli powder is the secret ingredient to this pink and perky combo of white cabbage, beetroot and aromatic spices. Adds crunch and colour to Middle Eastern dishes and barbecued meats.

BRINED PURPLE CARROTS

EATEN ALIVE, London, England
 IN997 / 3.5kg

Heritage carrot varieties with a magnificent magenta hue are sliced and brined with jalapeños, garlic and salt. They really pop as a taco topper, but also work well with avocados.

DESEEDED SLICED PRESERVED LEMON

EATEN ALIVE, London, England
 IN998 / 1kg

Sliced, deseeded and ready to use in North African and Mediterranean dishes, these preserved lemons are less salty than others allowing them to sing with a bright citrus flavour.

PRESERVED LEMON PASTE WITH YUZU

EATEN ALIVE, London, England
 IN999 / 1kg

Japan meets North Africa in a smooth paste of preserved lemons and yuzu. Fragrant, fruity and bursting with flavour, it can be used to elevate soups, marinades and sauces, or even lemon drizzle cake.



RETAIL PESTOS & PASTES

The dips, sauces and condiments we make at our kitchen in Evesham have long been a secret weapon of the best chefs in the land, so we thought it was only fair to share them with everyone. Characterised by bold flavours, authentic ingredients and eye-catching packaging, our Retail Pots include favourites such as Rose Petal Harissa, Tomato & Red Pepper Hummus and Luxury Green Pesto. Chef quality, retail ready.

LUXURY GREEN PESTO

DELL'AMI, Worcestershire, England
HS646 / 9 x 150g
Intense, field-grown Italian basil blended with our Dell'ami Luca extra virgin olive oil, 15 month Parmigiano Reggiano, pine nuts and garlic.

ROSE PETAL HARISSA

DELL'AMI, Worcestershire, England
HS647 / 9 x 150g / PLANT-BASED
A unique Dell'ami recipe. Slow cooked sun-dried peppers, cumin, coriander, garlic, chilli and rose petals create a rich, balanced paste that enhances so many things: seafood, lamb or aubergine.

MEZZE HUMMUS

DELL'AMI, Worcestershire, England
HS648 / 6 x 280g / PLANT-BASED
Coarse textured, rustic hummus. Fresh, creamy and great topped with a little Dell'ami Harissa.

TOMATO & RED PEPPER HUMMUS

DELL'AMI, Worcestershire, England
HS649 / 6 x 280g / PLANT-BASED
Umami-rich, terracotta-coloured hummus with a cumin back note and a dash of chilli.



From left to right:
Tomato and Red Pepper Hummus HS649, Rose Petal Harissa HS647, Mezze Hummus HS648, Luxury Green Pesto HS646

THE ESTATE DAIRY

To say the Estate Dairy makes good butter is like saying Picasso was a decent painter. Double cream made with rich milk is aged for over 60 hours with a Lactobacillus culture, before being churned at Wallstone Farm in Cheshire.

The resulting butter, wrapped by hand, is a stunning sunset colour. It is also one of the richest on the market with a deep flavour thanks to the four-day production process. Art in butter form.

THE ESTATE DAIRY SALTED BUTTER

THE ESTATE DAIRY, Cheshire, England
DB212 / 250g x 20
Double cream from Guernsey cows is cultured and aged over four days and then gently churned by hand to create a butter that has a gloriously golden colour, rounded flavour at salty kiss at the finish. Utterly lovely melted on a crumpet.

THE ESTATE DAIRY UNSALTED BUTTER

THE ESTATE DAIRY, Cheshire, England
DB213 / 250g x 20
Made in exactly the same way as the salted butter, except for the seasoning, this adds buttery lusciousness to sauces, pastry and cakes. Or simply slather on steaming hot new potatoes.

THE ESTATE DAIRY BUTTER PORTIONS

Convenient and practical, these butter portions are just as rich and delicious as larger packs but help you keep a closer eye on costs and wastage.

SALTED BUTTER PORTIONS

THE ESTATE DAIRY, Cheshire, England
DB220 / 10g x 100
DB222 / 20g x 100

UNSALTED BUTTER PORTIONS

THE ESTATE DAIRY, Cheshire, England
DB221 / 10g x 100
DB223 / 20g x 100



Estate Dairy Salted Butter Portions DB220

From left to right, back and front cover: Plant-Based Summer Rolls using Macadamia White DM081 and Ssamjang HS692, Japanese Ssamjang Steak using Ssamjang HS692, Guanciale CA706, Fresh Lobster and Tomato Salad using Tomato Sherry Dressing HS687, Spiced Cauliflower using Plant-Based Coconut and Mango Curry Sauce HS690, Croxton Manor Spiced Pear and Nigella Seed Chutney CP083, Maida Vale EC772, Peter's Yard Sourdough Crispbreads BI220



Design & Art Direction: Allies Design Studio
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