

HARVEY & BROCKLESS  
*the fine food c°*



AUTUMN COLLECTION



## AUTUMN LAUNCH

There's a harvest festival feel to our store rooms at the moment thanks to a bounty of delicious foods we've unearthed over the summer.

Our cold rooms are like an Aladdin's cave of silky bries and creamy blues from France and the UK, while we've also taken our charcuterie game to the next level. British versions of bresaola, coppa and salami abound.

And if you thought couscous wasn't cool, we're here to convince you otherwise. We've sourced delicately light pearl couscous as part of a mini revamp of our ingredients for chefs that includes new tahini, lobster glaze and free-from pasta.

In other words, we have everything you need for end-of-summer feasting, and we'll keep you well fed in the mellow months of autumn too.



# C H E E S E

Our buyers have been busy on both sides of the Channel curating a stunning range of cheeses with a decidedly Anglo-French feel. There's a soft bloomy fromage made near Paris and a leaf-wrapped chevre from Poitou. There's even a brie made in the Scottish Highlands. Vive le cheese!

## MINI BRILLAT-SAVARIN

*BEILLEVAIRE, Île-de-France, France*  
FC113 / 250g

Named in honour of a famous 18th-century food writer (who knew his way round a cheeseboard), Brillat-Savarin is made by adding double cream to the milk to create what is known as a 'triple cream' cheese. Ours comes from Fromagerie Bries-de-Saint-Rémy in the Île-de-France region near Paris and is wonderfully rich and decadent with notes of white mushrooms and double cream.

## MORANGIE BRIE

*HIGHLAND FINE CHEESES, Tain, Scotland*  
SC113 / 250g

Highland Fine Cheeses in Tain started out making traditional Scottish cheeses, but now looks to France for inspiration, as this little softy goes to show. Made with milk from local co-operatives, Morangie ('tranquillity' in Gaelic) wears a bloomy white coat and has a gooey centre. The flavour is full of butter, mushrooms and brassica.

## MOTHAIS SUR FEUILLE

*BEILLEVAIRE, Poitou-Charentes, France*  
FG158 / 150g

The chestnut leaf ('feuille' means leaf in French) that adorns this wrinkly rinded goat's cheese from Western France is not there just for show. The dried leaf helps control humidity, absorbing moisture from the young fresh cheese, before slowly releasing it during maturation. This helps create the delicate rind and the dual textured interior. Aromas of hay and sour cream come through on the palate.

## CELTIC PROMISE

*TEIFI FARMHOUSE CHEESE, Teifi Valley, Wales*  
WE020 / 500g

This fruity washed rind cheese starts out life as a Caerphilly-style cheese made with unpasteurised cows milk by Caws Teifi in Dyfed, West Wales. But is then washed in cider as it matures to produces a blushing pink rind and pronounced aroma. Although it smells powerful, the cheese itself is actually pleasantly mild.

Supple, smooth, spicy and aromatic.

## SOUMAINTRAIN

*BEILLEVAIRE, Bourgogne, France*  
FC112 / 400g

Soumaintrain is often seen as the mild mannered brother of Époisses, but it's a cheese that still packs a punch. Made in the Burgundy region, the cheese is washed only in brine as it matures (not brine and alcohol like Époisses) to create a wonderfully orange rind with powerful farmy, smokey and meaty aromas, plus a texture like custardy goo. Just add bread, pickles and charcuterie.

## WITHERIDGE IN HAY

*NETTLEBED CREAMERY, Oxfordshire, England*  
EC952 / 1.3kg

A semi-hard cows' milk cheese that looks like it has been frolicking in the barnyard, Witheridge is matured for around six months in hay at Nettlebed Creamery in Oxfordshire. Dried grass coats the rind (which can and should be eaten) giving lovely floral notes, while the cheese beneath is supple, sweet and savoury. Great with a fruity New England IPA.

## VINTAGE LINCOLNSHIRE POACHER

*LINCOLNSHIRE POACHER, Lincolnshire, England*  
EC790 / 1kg

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 18-22 months, the cheese has a wide range of flavours from caramel to beefy.

## CORNISH BLUE

*CORNISH CHEESE CO, Cornwall, England*  
EB426 / 175g

Made by former rugby player Phil Stansfield and his family, Cornish Blue was developed in 2001 as a way to add value to the family farm's milk. Made in a Continental style to be creamier and softer than Stilton, the cheese was named the best on the planet in 2010 when it won the Supreme Champion title at the World Cheese Awards. A modern classic.

## CORNISH BRIE

*CORNISH CHEESE CO, Cornwall, England*  
EC953 / 200g

Best known for its award-winning Cornish Blue, the Cornish Cheese Co has recently expanded its range after building a new dairy dedicated to soft, bloomy-rinded cheeses at its farm on Bodmin Moor. Made with Cornish milk, Cornish Brie is the first of this new generation of cheeses and is rivalling its blue brother thanks to a snowy white rind and soft, buttery interior.



From left to right - Mothais sur Feuille 150g FG158, Cornish Blue 175g EB426, Saint-Félicien 200g FC116, Vintage Lincolnshire Poacher 1kg EC790, Morangie Brie 250g SC113, Witheridge in Hay 1.3kg EC952, Celtic Promise 500g WE020, Mini Brillat-Savarin 250g FC113, Soumaintrain 400g FC112, Barkham Blue 1kg EB227

## BARKHAM BLUE

*VILLAGE MAID, Berkshire, England*  
EB227 / 1kg

This flying saucer-shaped blue cheese has won pretty much every award going. The reason for its success? The super-creamy Guernsey and Jersey milk that gives the final cheese a gorgeously buttery, melt-in-the-mouth consistency. No wonder it's often described as 'a blue cheese for people who don't like blue cheese'. The cheese was made at Two Hoots in Berkshire by Sandy and Andy Rose for more than 20 years, but when they retired production was taken over by Village Maid Cheese nearby. It's in safe hands though. Founder Anne Wigmore is Sandy's cousin.

## SAINT-FÉLICIE

*BEILLEVAIRE, Isère, France*  
FC116 / 200g

A close cousin of Saint-Marcellin, this soft cow's milk cheese has a similar crinkly rind, texture and taste, but there are important differences. Saint-Félicien is twice as big, which means it ripens slightly differently. And is also made with the addition of single cream to create an even richer experience.

Young cheeses are light and fresh with lactic and hazelnut flavours, but more mature cheeses are runnier, fruitier and creamier.

## PETER'S YARD SOURDOUGH CRACKER SELECTION THREE VARIETY BOX

*PETER'S YARD*  
BI232 / 270g x 6

Combining Swedish tradition with British craft, Peter's Yard crackers have become a benchmark for cheeseboards. Made with a sourdough starter, each batch is fermented for 16 hours before the dough is rolled super thin, dusted with rye flour and baked until crisp.





1. Lemon & Thyme Salami 250g CA109 2. Wild Venison Chorizo 200g CA296 3. Sweet Paprika Chorizo 250g CA108 4. Harvey & Brockless Kitchen Smoked Chilli Jelly 1kg HS737 5. Dell'ami Caperberries 500g DA815 6. Black Truffle Salami 200g CA297 7. Wild Venison Pepperoni 200g CA295 8. Lamb Beef Merguez 250g CA110

# CHARCUTERIE

It's hard to convey the sheer dynamism and innovation of British charcuterie in words. Our clever curers are not only creating faithful renditions of Continental classics, they are also branching out into New York-style pastrami and North African influenced merguez. It's such an exciting space that we've added dozens of new British cured meats this year. Words don't do them justice!

## COBBLE LANE

Named after the street where the business first started, Cobble Lane is based in Islington, North London, and bangs the drum for the high welfare standards and quality of British meat. The company sources free-range and rare-breed pork directly from well-respected farms, and makes products that takes inspiration from Europe, but have their own British identity. It's charcuterie with a London accent.

## COPPA

CA604 / 250g Sliced / CA556 / 500g Sliced Time is the secret ingredient of Cobble Lane's Coppa, which is made with whole muscle from the shoulder. The company uses meat from retired breeding sows, which are typically four or five years old, meaning larger muscles and much better marbling. Cured in salt, sugar and spice, the meat is then aged for up to five months, allowing a fruity flavour to develop.

## NDUJA

CA559 / 1.3kg A quick language lesson. Nduja is pronounced 'en-DOO-ya' – a word that the talented butchers at Cobble Lane have been saying a lot recently as Brits have fallen in love with this unique spreadable salami. The company's nduja is made in London with British pork belly, Hungarian paprika and Aleppo chilli, creating a soft texture, sunset colour and fiery kick. Fold into mayonnaise, melt into stews or just spread on warm, crusty bread.

## COOKING CHORIZO

CA555 / 1kg A taste of summer holidays. Cobble Lane's Chorizo might be made in Britain, but it's really a homage to the intensely spiced cooking sausages of Spain. Pork shoulder and belly are coarsely ground and seasoned with smoked paprika, garlic and other spices, before being slowly cured. The perfect ingredient for adding warmth to butterbean stews and paella. Immense in a sausage roll too.

## BRESAOLA

CA606 / 250g Sliced / CA558 / 500g Sliced Cobble Lane's take on bresaola, which originally comes from the Lombardy region, is the perfect meeting of food cultures. Made with British silverside, which is cured with herbs and spices, before being air dried for three months, it has a firm bite and moreish fruity and umami flavour. Serve with a drizzle of good olive oil and a glass of Barolo.

## FENNEL & GARLIC SALAMI

CA605 / 250g sliced / CA557 / 500g sliced In Tuscany it's known as finocchiona. But in North London they just call it fennel and garlic salami. Made with British pork and pork back fat, red wine, garlic and fragrant fennel seeds, and hung for six weeks, it has a pleasingly supple texture. It's simply superb salami.

## LOMO

CA603 / 100g Sliced A perfect balance of sweet, smoke and spice, this British ham is made with the eye of the pork loin – the leanest, softest part of the animal. It's cured in salt, then rubbed in olive oil with garlic and smoked Spanish paprika, before being hung for four months. The resulting boneless ham is wide and flat, making it perfect for slicing, and has a delicate perfumed sweetness from the meat. The paprika brings heat and smoke.

## SALT & PEPPER SALAMI

CA602 / 100g Sliced Salt and pepper are the simplest of seasonings for a sausage, meaning the flavour and quality of the meat better be superb. That's why Cobble Lane only sources from the best British farms, each of which it visits in person. Made with tellicherry black pepper and a little garlic, this is a salami that really puts British pork centre stage.

## KABANOS

CA560 / 500g Cobble Lane's butchers describe this as the Peperami that went to finishing school. A traditional smoked Polish sausage, made from pork shoulder, nutmeg, caraway and black pepper, it's the perfect pub snack with a dollop of mustard and pint of pale ale.



CORNISH CHARCUTERIE

Richard and Fionagh Harding and their four children moved to Cornwall over a decade ago in search of the good life. Intending to buy a small holding, they instead ended up falling in love with and acquiring the 350-acre Norton Barton Farm near Bude. It’s good news for food fans that they did, because not long after they set up their award-winning company Cornish Charcuterie and went on to convert their farm into a hub for artisan food producers, including a cheesemaker, baker and distiller.

DUCK LEG CONFIT

CA521 / 2 x 190g  
Simplicity is the ultimate sophistication, as these British duck legs go to show. Slow cooked in their own juices with a little curing salt and sugar for over an hour and half, the meat almost falls off the bone and has a rich, sweet flavour full of umami complexity.

CORNISH SALAMI MILANO

CA738 / 100g Sliced  
Cornwall and Italy come together in a rather wonderful way in this delicious salami. Made with home-reared Cornish Lop pork and a little beef from Ruby breed cattle (the ratio is 80/20), the meat is mixed with herbs and spices and smoked over beech chippings in the Italian way. The result? Seductive slices of salami with soft pockets of fat and a lingering smoky flavour.

CORNISH LOMO

CA739 / 100g Sliced  
Made with one of the tenderest cuts of pork (loin is sometimes called the gentleman’s cut!), Cornish Charcuterie’s Lomo is made with 160% Cornish meat. How is this possible? The meat loses weight as it dries during the ageing process, resulting in charcuterie that is firm and slices thinly into translucent slivers, but still has a pleasing chew and deep savoury flavour.

GREAT GLEN

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

BLACK PEPPER PORK & VENISON SALAMI

CA386 / 80g Sliced  
Famous for its charcuterie made with wild venison, Great Glen has also ventured into the tamer world of Scottish pork for a couple of its products with predictably stunning results. This salami provides the best of both worlds with a mix of venison and pork, plus cracked black kampot peppers. The combination is beautifully balanced with a moist texture, and fragrant fruity notes.

PORK SALAMI

CA388 / 1.3kg Whole  
Proof that Great Glen are can turn its hand to multiple styles of charcuterie. This pure Scottish pork salami is the only non-venison cured meat in the range, and is made with the same level of thought and skill. Don’t just take our word, it made it to the finals of the British Cured Meat Awards and won two gold stars at the Great Taste Awards.

CHAPEL & SWAN

Proof that smoking can be good for you. Suffolk-based Chapel & Swan has spent more than 25 years perfecting the subtle arts of salmon smoking (and more recently beef), maintaining a delicate balance between salt and smoke. Blackened brick kilns fuelled by gently smouldering Black Forest oak are important, but the quality of the ingredients is also key. Best known for smoked salmon, the company has recently spread its fins a little further by smoking beef brisket in its kilns to create a delicious Pastrami.

PASTRAMI

CA725 / 200g  
The recipe for pastrami was first introduced to the US by Romanian Jewish immigrants in the 19th Century and has been New York’s favourite sandwich filling ever since. Chapel & Swan have clearly done their history homework because its new pastrami is a faithful rendition of this Transatlantic treat. Spiced, cured, smoked and steamed brisket is thinly sliced, so it’s all set to be served on rye with mustard and pickles.

SOMERSET CHARCUTERIE

Andy Venn and James Simpson decided to turn their hobby of making charcuterie into a business over a pint of cider at a local lawn-mower race (apparently a popular pastime in Somerset). Based on Lowerstock Farm in the village of Wrington, the company sources meat from local farms with high welfare standards. Pork comes from traditional pig breeds, such as Saddleback, Oxford Sandy & Black and Tamworth, which are free range and outdoor reared.

AIR DRIED DUCK BREAST

CA512 / 100g Sliced  
Somerset Charcuterie made its name with salami and chorizo, but it has also transferred its curing capabilities to other fields with great success. This air-dried duck is an innovative example. Free-range duck breast is cured with sea salt, crushed juniper and toasted tellicherry pepper, before being aged for up to six weeks. It has a striking Burgundy red colour and rich, creamy flavour.

From left to right: Tempus Air Dried Beef 200g CA719, Cobble Lane Lomo 100g CA739, Tempus Achari Salami 60g CA728, Cornish Charcuterie Confit Duck Leg 1 x 190g CA521, Tempus No 8 500g (on toast) CA718







From left to right: Great Glen Pork Salami Whole 1.3kg CA388, Somerset Air Dried Duck Breast 100g CA512, Chapel & Swan Pastrami 200g CA725, Lane Farm Cooked Ham 120g CA370, Cobble Lane Nduja 1.3kg (on toast) CA559, Cobble Lane Kabanos 500g CA560, Suffolk Mixed Charcuterie 90g CA354

## LISHMAN'S

David Lishman opened his eponymous butcher's shop in the beautiful Yorkshire town of Ilkley in 1986 but the story starts well before then. He learned how to cure meat from his father on the family farm in the Yorkshire Dales, using a recipe passed on by a German Prisoner of War called Enrik Blam.

Today Lishman, joined by daughter Emma, oversees a highly respected meat empire, which includes a new drying and maturation site in Skipton. The company's award-winning cured meats include hams made to Blam's original recipe.

## YORK AIR DRIED HAM

CA733 / 300g Sliced

Provenance is key to Lishman's, which sources its meat from small Yorkshire farms, often rearing rare breed pigs. It all comes together in this air dried ham, which is made with the back leg of the pig and a traditional Yorkshire cure, comprising cane sugar, cracked black pepper and ground coriander. It can hold its own on a charcuterie board, but also pairs beautifully with gooey cheese.

## COPPA

CA734 / 300g Sliced

A slice of charcuterie with a wonderfully tender texture and rich savoury flavour, Lishman's Coppa is made by curing the neck (rib eye) fillet from outdoor-reared Yorkshire pork, before being air dried for six weeks. The natural marbling in the cut gives coppa a lovely softness, which matches up beautifully with yielding blue cheeses.

## BLACK PEPPER & GARLIC SALAMI

CA735 / 250g Sliced

Look closely at these perfect circles of salami and you'll spot delicate flecks of black pepper, which add a fruity heat to the sweet, meaty flavour. There's also a touch of garlic and a hint of smoke, which add to the party, creating a harmonious overlapping flavours. A satisfying bite.

## LANE FARM

Woodbridge-based Lane Farm has been at the forefront of British cured meats for more than 10 years after owners Ian and Sue Whitehead fell in love with salami during a family holiday to Italy. Taking inspiration from their trip and using pork from their own high-welfare, outdoor-bred pigs, the couple created their own Italian-style salami with locally grown herbs such as rosemary and fennel, before taking inspiration from Spain to develop Iberian classics such as chorizo. In more recent times, they've gone back to their roots with a range of traditional British hams.

## MIXED CHARCUTERIE

CA354 / 90g Sliced

This mixed pack takes charcuterie lovers on a quick tour of the Med via three of Lane Farm's finest creations made with its own RSPCA-approved pork. There's the aniseedy crunch of Fennel Salami and slices of sweet, marbled Suffolk Coppa, while the heat and smoke of Suffolk Chorizo brings a flavour of Spain to the party.

## COOKED HAM

CA370 / 120g Sliced

Lane Farm's ham is a deceptively simple food. Cured on the bone using a family recipe, before being slowly cooked it's a pure expression of the company's approach to farming in Suffolk. Their RSPCA-approved pork comes from pigs that are born outside and reared in open straw barns. Firm and meaty with sweet and savoury flavours. Just add crusty bread and a smidge of piccalilli.

## HONEY & MUSTARD HAM

CA371 / 120g Sliced

Suffolk ham with a sweet and spicy twist, Lane Farm cures its pork on the bone before slowly cooking it with a honey and Dijon mustard glaze.

## SMOKED COOKED HAM

CA372 / 120g Sliced

There's a subtle, fruity smoke flavour to this traditionally made ham, which comes from the meat being gently smoked over beech and oak chippings after it has been

cured on the bone. Takes sandwiches to exciting new places, but also delicious with malty ales and farmhouse cheddar.

## THE REAL CURE

The story of the Real Cure starts in 2014 when James Smart started experimenting with a single fridge in an old workshop on the family farm in Dorset. Fast forward to today and the Real Cure, which is still run by Smart and his wife Lucy, has won a galaxy of Great Taste stars for its charcuterie and the old workshop has been replaced by SALSA-accredited processing and drying rooms. Everything is still made by hand in small batches, from salamis and chorizos to air dried hams, using wild and free-range British meat.

## BLACK TRUFFLE SALAMI

CA297 / 200g Sliced

Truffle is a tricky flavour. Too much and it overpowers. Too little and it underwhelms. The Real Cure gets the balance just right in this free-range pork salami with a judicious sprinkle of black truffle. It's earthy and perfumed, but the sweet, savoury meat also shines through. Add a few slices to a cheese toastie to send it into the stratosphere.

## WILD VENISON CHORIZO

CA296 / 200g Sliced

A chorizo that would raise eyebrows in Spain where pork is king, the Real Cure has given the famous spicy sausage a very British twist by using wild venison. Made with paprika, plus a little white wine and free-range pork fat, it's a genuinely innovative idea that works on different levels.

## WILD VENISON PEPPERONI

CA295 / 200g Sliced

A game changer for pizzas, this air-dried pepperoni is made with wild venison, which has a deep ruby colour and meaty flavour. It's given a spicy, aniseedy kick from the addition of chilli and caraway, while there's also a delicate oak smoke that adds to the umami experience.



TREALY FARM

“The best artisan charcuterie in the UK,” according to Hugh Fearnley-Whittingstall, and who are we to disagree? James Swift and his wife Ruth set up Trealy Farm in Monmouthshire in 2004 when they sold their first bacon, sausages and ham at a local farmers’ market, and have been at the forefront of the British charcuterie revolution ever since. The company specialises in a wide range of different styles, but they are united by a commitment to British, ethically sourced meat.

LAMB BEEF & LEMON MERGUEZ SALAMI

CA110 / 250g Sliced  
The flavours of North Africa merge in this Merguez-style sausage, which is made with lamb and beef, plus a twist of lemon. Cumin and coriander add a warming perfume. A great addition to a mezze board or use to add meaty spice to shakshuka.

LEMON & THYME SALAMI

CA109 / 250g Sliced  
A summery salami that will shine bright at picnics. That’s thanks to the delicate, savoury flavour of the free-range pork sourced from British farms, but there are also citrus and floral notes from the addition of lemon and herbs, which give the salami a lovely lightness. Try with fresh goat’s cheese and a gin and tonic.

SWEET PAPRIKA CHORIZO

CA108 / 250g Sliced  
Smoke and spice and all things nice, this classic cured and air-dried chorizo is made with piquant smoked paprika from Hungary and British free-range pork. Great as a snack with a handful of roasted nuts and a glass of chilled Fino sherry or gently fry to release its aromatic oils.

TEMPUS

Tempus means ‘time’ in Latin, which is a big clue to the philosophy of this Surrey-based business, set up by Tom Whitaker and Dhruv Baker in 2014. The pair, who both previously appeared on Masterchef (Dhruv was champion in 2010 and Tom made the final in 2011), buy large ex-breeding sows and ex-dairy cattle, which have had long active lives, and air dry the meat very slowly using traditional techniques. Tempus’ patience pays off with spectacularly good hams, salami and cured beef products.

AIR DRIED BEEF

CA719 / 200g Sliced  
Time is always of the essence at Tempus as its British Bresaola goes to show. It’s made with beef from ex-dairy cattle, which have lived a long life so their meat has a full flavour. This is given full reign with a delicate cure and five-month maturation period, which allows the beef to do the talking in the final tasting. Serve with a simple tomato and rocket salad and a soft, fruity Beaujolais.

KING PETER HAM

CA729 / 200g Sliced  
CA726 / 60g Sliced  
A lot goes into making this speck-style ham, which is named in honour of Tom’s late father. It’s initially cured in juniper, pepper and bay leaves, before being aged off the bone for a year and then smoked over chestnut wood. The time and effort is well worth it, resulting in a ham that is sweet, delicately spiced and with a whisper of smoke. Wrap it round pan-seared scallops and toast your success with a flute of Champagne.

COPPA

CA724 / 800g Whole  
CA730 / 200g Sliced  
CA727 / 60g Sliced  
Coppa, or pork collar, is characterised by a golden ratio of lean muscle to fat, which gives a deep, rich flavour and wonderful texture. Tempus adds a fragrant layer of spice with cardamom, cloves and cinnamon.

SPICED ACHARI SALAMI

CA728 / 60g Sliced  
CA731 / 200g Sliced  
CA722 / 2kg Whole  
There’s a delicate blend of spices in this salami, which is based on an Indian recipe for pickling going back hundreds of years. Fennel seeds, telicherry black pepper, and fenugreek give a complex yet subtle flavour.

TEMPUS NO.8

CA718 / 500g  
There’s nothing else quite like Tempus No.8. It could be described as Surrey’s answer to nduja or sobrassada, but that doesn’t really do justice to this soft, spreadable and slightly addictive cured meat. Made by finely grinding garlicky salami with a fragrant mixed bag of spices, including dried orange peel, mace and two types of Mexican chilli, it’s great for blobbing on pizzas or rendering in sauces.

CHEFS’ INGREDIENTS

Meat, fish and vegetables usually take centre stage, but they can’t strut their stuff without a strong supporting cast. From pasta and couscous to ready-made stocks and sauces that save time in the kitchen, we’ve sourced some superb ingredients that are rock solid building blocks of the kitchen. Think of them as character actors, there to help the stars of the show shine.

SUNNY & LUNA

Tired of calorie counting as an international model, Giulia Berretti swapped the catwalk for the kitchen when she set up Sunny & Luna in 2022. A passionate cook and food lover, she took inspiration from her ‘nonna’s’ traditional recipes and began to create a new style of pasta. Half of the wheat flour is replaced with fresh vegetables and pulses to create a version that is lower in carbs. Not only do they taste delicious, they also provide one of your five a day.

GLUTEN-FREE FUSILLI

IN804 / 500g  
Pasta with a twist in more ways than one. Sunny & Luna’s spirals of fresh fusilli are made in Italy with a mixture of potato, rice and buckwheat flour rather than wheat flour, so are completely gluten-free. Delicate in taste and satisfyingly chewy in bite.

CAULIFLOWER GNOCCHI

IN806 / 1kg  
The owner of Sunny & Luna has taken her grandmother’s gnocchi recipe and given it a modern makeover by replacing half the potato with fresh cauliflower. The result is a lighter version of the classic Italian potato dumplings, which is extremely versatile in the kitchen. Fried, roasted or boiled, they can be used as delicious bites in salads, sauces and bakes. Nonna would approve.

ESSENTIAL CUISINE

There’s a reason why Essentials Cuisine’s stocks, jus and gravies taste like they are made in a kitchen. The company is run by chefs for chefs, with 200 years’ combined experience of working in kitchens between them. The company’s ingredients are initially developed by this highly trained team in an innovation centre in Winsford, Cheshire, who oversee everything from the initial idea through to production on state-of-the-art manufacturing facilities. They put in the effort, so you don’t have to.

LOBSTER GLACE

IN763 / 600g  
This soulful lobster stock reduction adds a wonderfully rich seafood flavour to soups bisques and sauces. Or use to flavour butter to serve with sourdough.

CHICKEN JUS

IN761 / 1kg  
Making stocks and reductions from scratch means time, space and money, all of which are sadly in short supply in most commercial kitchens. Luckily the chefs at Essential Cuisine have done the hard work for you with this concentrated chicken stock reduction, which can be mixed with water to create a light, umami-packed jus.

VEAL JUS

IN766 / 1kg  
‘Five star jus in minutes’ is how Essential describes its flagship veal reduction, which brings savoury richness to anything from gravy and sauces to stews and soups. Simply whisk the concentrated paste into warm water and bring to a simmer for five minutes. Hey presto, you have jus so glossy you can see your face in it.

RED WINE JUS

IN765 / 1.2kg  
A satisfying union of beef stock and full bodied red wine, this rich and shiny jus is the secret ingredient when it comes to steak, but also works a treat with sausage and mash, pies and hotpots.

MUSHROOM GLACE

IN762 / 600g  
It’s easy to go wild for this mushroom glace, which brings an earthy, umami abandon to dishes ranging from stroganoff to laksa. Made from different varieties of mushrooms, the reduction can be added to creamy sauces or even mixed into hot water for rehydrating dried mushrooms to turboboost the flavour. A game changer for vegetarian dishes.

HOLLANDAISE SAUCE

CP306 / 6 x 1.15kg  
Perfect for drizzling over eggs Benedict, asparagus or seafood, Essential Cuisine’s hollandaise has all the velvety, buttery qualities you would expect, but without the hassle of making it from scratch. Top tip: mix a little lobster glace into the sauce before warming to give an ocean’s depth of flavour.



MED CUISINE

It all started with tahini. Med Cuisine was founded by a Middle Eastern expat who couldn’t find the authentic ingredients (especially tahini) that he was used to back home. The answer? Import them himself. Today the company has built an impressive larder of fabulous foods from the Middle East and the Mediterranean, which is much loved by chefs and retailers. It’s no surprise to discover Med Cuisine’s tahini is second to none, but it is also a treasure trove of other unique ingredients that brim with bold flavours and interesting back stories.

PEARL COUSCOUS

TH004 / 5kg  
Made from 100% semolina wheat flour and shaped into slightly larger pearls than other couscous, this staple of the Middle Eastern kitchen has a toasty nutty flavour and al dente texture when cooked. It’s a flexible friend to chefs, who can use it in tabbouleh, tagines and salads.

SILAN DATE SYRUP

TH006 / 840g  
The ingredients list for this award-winning syrup couldn’t be any simpler. Made from 100% steamed and pressed medjool dates, it has a bright fruity flavour that works in a myriad of ways. Use instead of honey in marinades and dressings or to add sweetness to desserts. It even works drizzled over blue cheese for a pleasing sweet and salty treat.

NATURAL TAHINI

TH001 / 454g  
Med Cuisine has built its business on tahini, so expect to be impressed. The company’s flagship products is made with humera sesame seeds from Ethiopia, which are roasted and ground into a delicious smooth paste that can be used in a kaleidoscope of recipes that go well beyond hummus. Use to add richness and nutty notes to salad dressing, cakes, sauces and marinades. It even works drizzled over porridge.

BLACK TAHINI

TH002 / 310g  
Feel the power of the dark side! It’s a little known fact that sesame seeds come in different colours depending on the variety of plant from which they are harvested. The black-hued cultivar used to make this tahini is high in calcium and has a richer, deeper flavour than standard light-coloured seeds. It comes in an easy squeeze bottle too.

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 seasoned pastes and marinades, they’re literally alive with possibilities.

JERK MARINADE

Eaten Alive  
IN724 / 500g  
A jerk marinade with a difference. London-based Eaten Alive is best known for its kimchis and ‘krauts, but has put its fermentative arts to good use in this punchy paste, which is made with smoked and fermented vegetables, plus Scotch bonnet chillies. It’s a powerful ally to barbecued chicken.

GROUP DEVELOPMENT CHEF

Gary Parsons  
Our innovation kitchen is headed up by our Group Development Chef, Gary Parsons.

After an eight-year stint as Executive Chef at the All England Lawn Tennis Club, and multiple guest appearances on popular foodie shows such as Great British Menu and Saturday Kitchen, Gary knows a thing or two about pulling together a sensational menu using artisan ingredients. From creating a seven-course menu for the Royal Family, to understanding the complexity of serving over 28,000 kilos of perfect strawberries with cream to avid tennis fans over the Wimbledon Championships every year, Gary is a seasoned pro - which is why we have him on our team!

Gary’s been busy working on fresh ideas - to help our customers to get the very best out of the many products we have on offer. Gary can work with you on training for your junior staff – to help them to understand how to make those ingredients go just that little bit further – leaving you and your team free to focus on the finer details of your dishes.

- 1.Roasted Mediterranean Vegetable Salad using Med Cuisine Pearl Couscous 5kg TH004, Ashlynn 200g EG275, Dell’ami Chimichurri 1kg DA846, Dell’ami Red and Yellow Grilled Peppers 2kg MA157 and Dell’ami Grilled Courgette 2kg MA209
- 2.Eaten Alive Jerk Salmon Bowl using Eaten Alive Jerk Marinade 500g IN724
- 3.Fusilli Summer Pasta Salad using Sunny & Luna Gluten-Free Fusilli 500g IN804, Dell’ami Salsa Verde 900g DA103, Dell’ami Semi Dried Cherry Tomatoes 1.15kg MA233
- 4.Tandoori Cauliflower Gnocchi using Sunny & Luna Cauliflower Gnocchi 1kg IN806 and Harvey & Brockless Kitchen Coconut and Mango Plant Based Curry Sauce 1kg HS690
- 5.Eaten Alive Jerk Chicken Thighs using Eaten Alive Jerk Marinade 500g IN724





From left to right, back and front cover: Vintage Lincolnshire Poacher 1kg EC790, Great Glen Pork, Black Pepper and Venison Salami 80g CA386, Cobble Lane Fennel and Garlic Salami 250g CA605, Lane Farm Cooked Ham 120g CA370, Soumaintrain 400g FC112, Wigmore 180g EE179, Witheridge in Hay 1.3kg EC952, Celtic Promise 500g WE020, Barkham Blue 1kg EB227, Peters Yard Sourdough Cracker Selection 6 x 270g BI232

Design & Art Direction: Susanna Cook, Allies Design Studio  
Photography: Sarah Maingot  
Styling: Polly Webb-Wilson  
Copy: Patrick McGuigan



For a full list of items please refer to our Price List.  
London 020 7819 6001 | Central 01905 829 830 | North 0161 279 8020 | Scotland 0141 428 3319 | South West 01392 908 108  
All information was correct at time of going to press September 2024.  
Please check availability with your local depot or account manager before placing an order. [harveyandbrockless.co.uk](http://harveyandbrockless.co.uk)