

HARVEY & BROCKLESS
the fine food c^o



AUTUMN LAUNCH BROCHURE

Summer salads and strawberries are all well and good, but when the temperature drops we crave something a little more substantial.

That's why our latest range is adorned with pungent washed rind cheeses, spicy salamis and intense dark chocolate. They provide culinary comfort as the nights draw in, but we've also discovered the secret ingredients for seriously sexy cocktails with a collection of exotic citrus fruit purées that will bring a tang to your tongue.

And in case you do miss the sunshine, we are rather excited about the launch of our own raw milk goats' cheeses. Light, delicate and fluffy, they are a little taste of summer in the dark winter months.

CHEESE CELLAR DAIRY

Based in Worcester, the Cheese Cellar Dairy is our very own cheesemaking operation, headed up by the young, clever and charming George Bramham (some people have all the luck). George trained at the School of Artisan Food and has milk in his veins, so when we floated the idea of branching out into soft goats' cheeses, he nearly tripped over his milk churns in excitement.

After 18 months of research, trials and hard work, including a stint making goats' cheese in the Loire Valley, plus some epic arguments about cheese names, we can finally reveal the new additions to the family. All three are made with raw milk from Treworgan Farm near Ross-on-Wye and each has its own distinct personality.

BLANCHE EG271

Cheese Cellar Dairy

Who knew a log of goats' cheese could be so darn sexy? Sporting a wrinkly alabaster coat, underneath which lies a mousse-like paste that is as white as snow, Blanche is a sensuous little cheese. At two weeks old, there's a perfumed aroma of dark forest honey on the nose, which carries over in the final flavour - think honeysuckle, herbs and a peppery tingle. But the cheese intensifies as it matures with a gooey layer just beneath the rind.

Try it with a Belgian-style wheat beer, such as Camden Ale's Gentlemen's Wit, which is shot through with notes of coriander and Earl Grey tea. The fragrant spice and gentle carbonation lifts the cheese to exciting new heights.

280g · UP · V

BILLIE EG273

Cheese Cellar Dairy

Blanche's dark, brooding sister is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is slightly denser and much creamier with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish. The dark grey rind contrasts against the brilliant white paste making Billie a star of the cheeseboard, but it is also easy to slice into portions for salads or for melting. The soft red fruits of a Tuscan rosé make for a dreamy drinks match.

280g · UP · V

ASHLYNN EG275

Cheese Cellar Dairy

A cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to a pure white interior set against a dark ash-coated rind and thin line of charcoal running through its centre. There are also interesting contradictions in the flavour. Ashlynn's delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

The breakdown that develops beneath the rind becomes increasingly runny and intense as it matures. At this point, Ashlynn makes a great alternative to baked Camembert. Stud with garlic and drench in white wine, then bake for an hour. Goopy, goaty perfection, especially with a fruity red from the Loire Valley.

230g · UP · V



1 Billie EG273, 2 Blanche EG271, 3 Ashlynn EG275

ARTISAN CHEESES

You can never have too much cheese. That's what our buyers tell us as they jet off to yet another dairy somewhere around the world in their quest to find the finest fromages. They've had another busy summer judging by the new and exclusive cheeses that have been added to our ever-growing artisan range, which now numbers more than 300 products. From new versions of Continental classics to innovative modern British cheeses, there's plenty to pique the interest of even the most seasoned of curd nerds.

EXCLUSIVE TO HARVEY & BROCKLESS

ROLLRIGHT MINI EC904

King Stone Dairy

A washed rind cheese from Oxfordshire that bears more than a passing similarity to Reblochon, Rollright has been nothing short of a smash hit since it launched last year. The cheese is usually made in large wheels by young cheesemaker David Jowett, but he has also developed this mini 400g version exclusively for us. Beneath the yeasty orange rind lies a wonderfully buttery paste with a savoury depth and aromatic notes of parsley and tobacco leaf. Great with Champagne or even a shot of smoked vodka.

400g · P · NV

NEW SIZE & EXCLUSIVE TO HARVEY & BROCKLESS

CREMET MINI EG083

Sharpham

This soft, mould-ripened cheese made close to Totnes on the ravishingly beautiful Sharpham Estate mixes goats' milk and Jersey double cream to thrilling effect. Usually made in much larger cutting cheeses, we've worked with the company to develop this dainty 200g version that sits prettily on a cheese trolley. Cremet is luxuriously rich and creamy, but the goats' milk provides a laser-like sharpness that stops the cheese from ever becoming cloying. It's all framed by notes of mushroom and warm soil from the rind. Serve with fresh cherries and hazelnuts, and a palate-cleansing Pilsner or bubbly pale ale.

200g · P · V

EDEL DE CLERON FC559

Thomas Albagnac

Vacherin Mont d'Or's baby sister, this pasteurised cows' milk cheese comes from the same Franche-Comté region of France and is encircled by a spruce band. Made to be eaten in one sitting, it has a bloomy rind and silky interior that becomes outrageously runny as it matures, while the rind and spruce band provide interesting doughy and woody notes. Fabulous baked in the oven and eaten with a spoon and crusty bread. Or try at room temperature accompanied by a racy raspberry wheat beer from London's Meantime Brewery.

100g · P · V

NEW SIZE

PETIT MUNSTER FC279

Hennart

Made in the Alsace region, Munster is infamous for its intense, pungent aroma, but this 'petit' version of the cheese is far more approachable. The delicate terracotta rind is relatively mild with a gentle farmyard aroma, while the supple paste is sweet, bacony and with a hint of bitterness on the finish. Pairs well with a slice of crisp apple and a glass of Alsace riesling.

125g · UP · NV

SLACK MA GIRDLE EC144

Charles Martell

Charles Martell is famous for his whiffy perry-washed cheese Stinking Bishop, but there are some people (not us!) that find it too overpowering. That's where Slack ma Girdle comes in. The new cheese is made in the same way as Stinking Bishop, except it isn't washed and there is no beechwood band, leading to a very different cheese altogether. Beneath the thick rind is a velvety smooth paste with a progression of flavours from hints of rocket and almonds to a big brothy finish. And the name? It's actually a type of cider apple grown in the West Country, which gives you a clue as to what to drink with it. A glass of cider is the perfect partner.

750g · UP · NV

NOW AVAILABLE IN 2KG

SHROPSHIRE BLUE EB004 / EB155

Colston Bassett

Long revered for its Stilton, Colston Bassett in Nottinghamshire knows a thing or two about making world class blues. Its Shropshire Blue, which has no actual link with the county it was named after, is further proof of this expertise. Made in a similar way to Stilton, but with the addition of annatto to give it a sunset orange hue, the cheese is sweeter and more delicate than its better known cousin with caramel notes and a gentle blue tang. Glorious with a sweet and smoky porter or a rich dessert wine.

1/4 2kg / Whole 8kg · P · V

PETER'S YARD

If you haven't discovered the joys of 'knäckebrödn' (AKA Swedish crispbreads), then this mixed pack from cracker kings Peter's Yard is the ideal place to start. As well as the company's original crispbread, made to a traditional recipe of sourdough, fresh milk, rye flour, whole wheat flour and honey, the selection also includes Spelt & Fig and new Charcoal & Rye varieties. Perfect partners for cheese, but they are also great topped with smoked salmon, pâté and cured meats.

TWIN PACK BISCUITS BI136

Peter's Yard

100 x 8g

NEW COMBINATION NOW WITH CHARCOAL & RYE

MIXED CATERING PACK BI135

Peter's Yard

Original Sourdough, Spelt & Fig, Charcoal & Rye (replaced previous Seeded Wholegrain)

12 x 125g



1 Blanche EG271, **2** Edel de Cleron FC559, **3** Colston Bassett Shropshire Blue EB004, **4** Ashlynn EG275, **5** Billie EG273, **6** Peters Yard Mixed Catering pack BI135, **7** Slack Ma Girdle EC144, **8** Petit Munster FC279, **9** Cremet Mini EG083, **10** Peters Yard Mixed Catering pack BI135, **11** Apricot & Ginger Set Fruit Conserve CP187, **12** Rollright Mini EC904

BRITISH CURED MEATS

There is such a huge range of superb air-dried hams, smoked meats and fermented sausages now being made in this country that to describe them as ‘charcuterie’ is to do them a disservice. Why use a French word when our artisan producers are now breaking new ground by creating their own unique products? We think the term ‘British cured meats’ better sums up this amazingly innovative and dynamic sector. Welcome to the revolution.

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 rare-breed animals, and the spices for the cures are freshly ground for each batch.

DORSET AIR-DRIED BEEF CA457 / CA455

Capreolus

The cure for this wonderfully sweet-scented air-dried beef sounds almost good enough to eat on its own. Black pepper, rosemary, thyme and juniper berries are blended with dark muscovado sugar and Port to cure whole pieces of silverside beef from grass-fed West Country cattle. The meat is then cured and air dried for up to 10 weeks and sliced wafer thin. Try it in a salad of lettuce and rocket with shavings of Quicke’s mature cheddar and a drizzle of good olive oil.

10 x 30g / Whole 1.2kg

FREE-RANGE DORSET DUCK CONFIT CA520

Capreolus

A lot of work goes into this singular product, which is the ultimate in luxury convenience food. Free-range Peking and Aylesbury cross duck legs are dry-cured in sea salt, herbs and spices for at least two days before being gently cooked sous vide for at least 15 hours so the meat remains rich and tender. To prepare, simply pan fry for 10 minutes and crisp under the grill. Serve with a big chewy red wine – Bandol will do nicely.

2 x 200-250g

GREAT GLEN

Set up more than 10 years ago by Dutch husband-and-wife team Jan Jacob and Anja Baak, Great Glen is based in the pretty village of Roy Bridge in the wilds of the Scottish Highlands. The location is important because the company specialises in curing wild venison, which is in ready supply in this remote part of the world.

NEW

VENISON CHORIZO CA383

Great Glen

Wild venison is a low-fat, low-calorie meat, not that you’d know it from this indulgent chorizo, which is rich and smoky with a delicate spicy heat. Adds soul to pasta sauces and paella or use to top a sourdough pizza.

5 x 85g

COBBLE LANE CURED

Located on Cobble Lane in Islington, North London, this passionate band of butchers 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 such as Anna’s Happy Trotters and Swaledale Foods in Yorkshire, and has developed a range of products that take inspiration from Europe, but have their own British identity

PEPPERONI CA552

Cobble Lane Cured

Soft, dense and packed with flavour, this pepperoni is almost too delicious to put on a pizza. Made with a mix of pork and ox hearts, there’s a real kick from the sweet Hungarian paprika and cayenne, plus a delicate aniseed note. It’s all wrapped up in a deep background smokiness.

650g

SAUCISSON CA551

Cobble Lane Cured

The French should be worried. Cobble Lane’s version of the classic sausage is just as good as anything you can find across the Channel, and has a London swagger that is all its own. It’s spiced with white and black pepper, ginger and garlic, but the sweet, musky flavour of the pork is what makes it such a winner. Pass the vin rouge.

3 x 285g

KABANOS CA553

Cobble Lane Cured

Kabanos

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.

15 x 40g

BEEF SALAMI CA550

Cobble Lane Cured

A salami with a hidden surprise, this ruby red sausage is made with beef not pork, but is all the better for it. The company uses beef chuck, which has a higher fat ratio than other cuts, for added flavour and succulence, plus cinnamon and cloves for complexity.

3 x 380g



1 Kabanos CA553, **2** Beef Salami CA550, **3** Pepperoni CA552, **4** Dorset Air Dried Beef Sliced CA457, **5** Dell’ami Balsamic Onions MA204, **6** Dell’ami Cornichons DA216, **7** Smoked Rapeseed Oil HM311, **8** Saucisson CA551, **9** Beef Salami CA550, **10** Free Range Dorset Duck Confit CA520, **11** Green Kraut Relish HS401, **12** Venison Chorizo CA383

NEW TO THE DELL'AMI RANGE

NEW RECIPE

CORNICHONS DA216

Dell'ami

We take our cornichons seriously at Harvey & Brockless. Nobody wants a platter of cured meats to be let down by lacklustre gherkins, which is why we've tweaked ours to make them even more delicious. The new recipe has been enhanced with fragrant bay leaves and coriander seeds, while the satisfying vinegary crunch is just as good as ever.

700g

SMOKED RAPESEED OIL HM311

Yare Valley Oils

Sometimes, just sometimes, our charcuterie benefits from a little splash of something special. A drizzle of peppery olive oil or a smear of mustard can make all the difference. But our latest find is this oak-smoked rapeseed oil, which is cold pressed in Norwich. It has an almost creamy texture and delicate smoky flavour, used as a finishing oil it adds soulful depths to pretty much anything you put it on.

250ml

CAVIAROLI

These sparkling golden spheres may look like caviar, but are actually tiny orbs of extra virgin olive oil. Made in Catalonia using sophisticated encapsulation technology, the pearls of oil are used as a garnish, providing an explosion of flavour when eaten. The Picual variety has intense, grassy notes and a hint of bitterness, while the 'caviar' made with Arbequina olive oil is milder and fruitier. The white truffle version, also made with Arbequina olive oil, adds another dimension to pasta, seafood and cured meats.

ARBEQUINA HP011

Caviaroli

200g

PICUAL HP013

Caviaroli

200g

TRUFFLE WHITE HP015

Caviaroli

200g

PONTHIER

Shorter days and longer nights mean more time to spend in slinky bars, sipping Manhattans and pisco sours. Cocktails with a citrus or bitter kick are widely tipped to be the hot trend this festive party season with drinkers looking for clean, grown up flavours. French fruit purée producer Ponthier captures the Zeitgeist perfectly with a new range of exotic citrus ingredients that can't fail to inspire mixologists. The company deals directly with growers, selecting single-origin fruits from around the world, and this year celebrates its 70th anniversary, so there is even more reason to party in style.

YUZU PUREÉ PU057

Ponthier

This small, fragrant citrus fruit hails from the mountains of Japan and has become one of the UK's trendiest cocktail ingredients. The purée can be used in a variety of ways, but we like it in a zingy Japanese Sidecar with Courvoisier, Cointreau and agave syrup.

500g

BERGAMOT PUREÉ PU055

Ponthier

A hybrid of lime and bitter orange from Italy, bergamot gives Earl Grey tea its distinctive zesty flavour. It's also become a favourite with chefs who use it to flavour yoghurt and to cure mackerel, but it's just as fabulous in drinks, such as Mule Italia: vodka, elderflower liqueur, ginger ale and bergamot purée.

1kg

CALAMANSI PUREÉ PU053

Ponthier

Hailing from Vietnam, the calamansi fruit is part Mandarin orange, part kumquat with a sweet, sharp and aromatic flavour. More fragile than other citrus fruits, its skin is so delicate that it must be picked by hand. Great for adding an Asian twist to whisky sours.

1kg

RED CURRANT PUREÉ PU035

Ponthier

Never mind turkey, redcurrants can also be used to give a refreshing lift to smoothies and cocktails, and have a natural affinity with strawberries, coconut and beetroot. Ponthier sources the tangy red berries for its purée from Poland, making sure the seeds are all removed during processing so there is no trace of bitterness.

1kg



VALRHONA

Chocolate trends come and go, but there will always be Valrhona. Just ask the world's greatest pastry chefs, who have been buying their couverture from the French company for more than 90 years. It's a sign of Valrhona's continued influence and relevance that this year marks the 30th anniversary of its Guanaja dark chocolate – one of the world's first ever 70% chocolates. Made with criollo and trinitario beans, it balances fruit, coffee, molasses and floral notes, and is integral to our new bonbon collection from Valrhona

GUANAJA BLOCK DARK 70% CH147

Valrhona

3kg

GANACHE GRAND MARNIER CH090

Valrhona

Ganache flavoured with Grand Marnier® liquor and decorated with dark chocolate. Aromatic in flavour.

200 x 10g

INSPIRATION PAIN D'EPICES CH838

Valrhona

Almond paste, candied orange peel with honey and seven spices. Decorated with candied fruit nibs. A soft texture with spicy and fruity notes.

200 x 10g

PALET OR CH089

Valrhona

Grand Cru Guanaja 70% Ganache. Decorated with gold leaf. A powerful and lasting taste.

200 x 10g

FORET NOIRE CH862

Valrhona

Dark chocolate ganache made from Grand Cru Manjari 64% and morello cherries. Decorated with dark chocolate flakes. Fruity and alcohol notes.

200 x 10g

RINETTE LAIT CH861

Valrhona

Hand-made chocolate. Hazelnut praline and chopped almonds. Decorated with dark chocolate. A very fine, delicate crunchy texture.

200 x 10g

GANACHE MOKA CH858

Valrhona

Ganache with Ethiopian Mocha coffee. Decorated with a coffee bean design. Very aromatic.

200 x 10g

MILLEFEUILLE CH860

Valrhona

Ganache flavoured with vanilla extract on a layer of Gianduja blended with wafer-thin crêpe crumbs. Coated in Ivoire chocolate and decorated with Guanaja chocolate. Creamy and crispy texture.

200 x 10g

GRANITE DULCEY CH859

Valrhona

Grand Cru Jivara 40% malted chocolate ganache. Decorated with caramelised pecan grains. Gourmet combination of malt and biscuity notes of Dulcey.

200 x 10g



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.

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harveyandbrockless.co.uk

Please note that all information was correct at time of going to press October 2016.
Due to circumstances beyond our control, some products that have been listed
may suddenly become unavailable. Please check availability with your local account
manager before placing an order.

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From left to right

Edel de Cleron FC559, Little Wallop EG227, Dorset Air Dried
Beef Whole CA445, Smoked Venison CA389, Winterdale EC963, Dell'ami
Cornichons DA216, Red Wine & Draycott Blue Cheese Pokers CA506,
Cropwell Bishop Stilton Baby EB097, Petit Munster FC279, Fig Set Fruit
Conserve CP170, Regal Bourguignon mature with Truffles FC430, Occelli
al Barolo IT924, Croxton Manor Plum & Ginger Chutney CP073, Dell'ami
Caperberries DA815, Fig & Almond Wheel CP059, Duck Confit CA520,
Peters Yard mixed catering pack BI135, Lescure Butter Salted DB115