

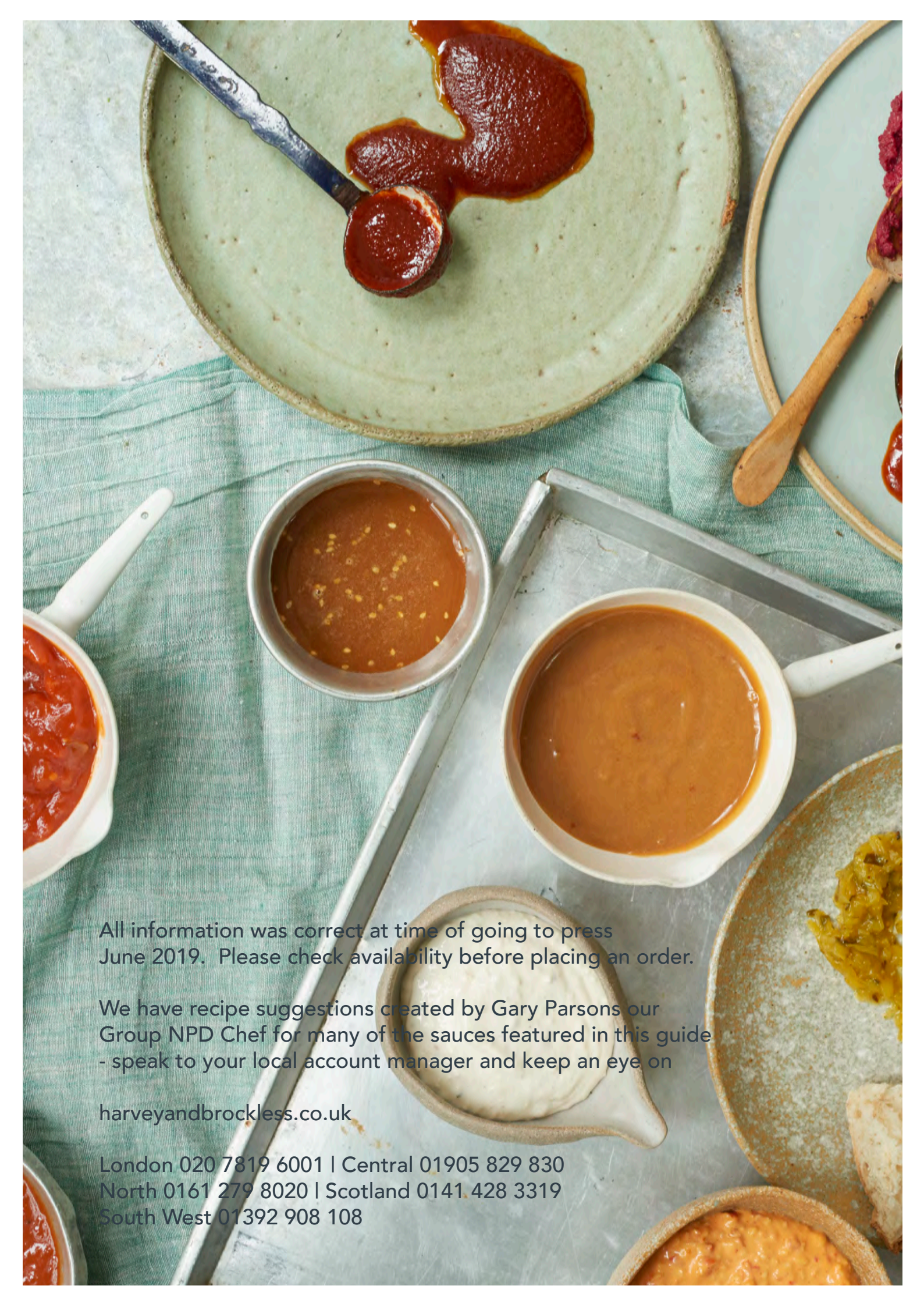
HARVEY & BROCKLESS

Kitchen

A HANDY GUIDE TO OUR
NEW SEASON SAUCES



Code	Name	Description	Serving Suggestion	Serving Suggestion	Vegan Y/N	Vegetarian Y/N	Non Gluten Containing Ingredients (NGCI) Y/N	Allergens
HS545	TRUFFLE & BALSAMIC DRESSING	Smooth, glossy, with a slight sheen. Light brown colour, mellow hint of Truffle	Drizzle over Grilled Asparagus with a deep fried poached Burford brown egg	Served with BBQ grilled Purple Sprouting Broccoli and finished with shaved Parmesan	Y	Y	Y	Sulphite, Mustard, Soya
HS546	HONEY & WHOLEGRAIN MUSTARD	Grains of mustard are visible, Initial flavour is mustard, followed by a sweet, honey aftertaste. Strong vinegar throughout.	Pulled Ham Hock/Smoked Duck	Salted baked beetroot	N	Y	Y	Mustard
HS550	SWEET & SMOKY BBQ SAUCE	Prominent smokiness, with a fruit aroma and mild vinegar heat on the nose, Intense smoke flavour, a rich, treacle-like fruit sweetness, mild acidity and a mild pepper/chili finish.	Pulled Pork/Ribs/Jackfruit as a marinade or sauce	Brushed over Salmon and baked	Y	Y	Y	Sulphites, Mustard, Celery
HS552	THAI TRIPLE CHILLI SAUCE	Sauce is a deep, red-orange. It is near opaque with a glossy finish. Flavour is initially sweet with a strong kick of chilli heat.	Smoked Chicken	Tempura of Vegetables	Y	Y	Y	Soya
HS553	THAI SWEET CHILLI SAUCE	Sauce has a warm orange-brown with a reddish tint and a glossy shine. Immediately sweet with mild acidity, bold flavours of lime and ginger, finishing with a mild pepper aftertaste.	Lobster and Avocado Summer rolls	Thai sweet chilli chicken	Y	Y	Y	Soya
HS583	MARINARA	Product is red sauce with a glossy sheen. The sauce is rustic, not smooth and some flecks of tomato are present. Sweet tomato and slightly tangy. Hint of herb (basil) coming through towards the end.	Add N'duja to this for a spicy pasta sauce	Aubergine, tomato & parmesan bake (Melanzane)	Y	Y	Y	No Allergens
HS547	DOUBLE CREAM AIOLI	Light cream coloured, smooth with a sheen to it and slightly glossy. Strong garlicky mayonnaise that is creamy.	Grilled Meats	Serve with bread alongside Fish soup	N	Y	Y	Egg, Milk, Mustard
HS548	HERBY RANCH DRESSING	Thick and glossy mayonnaise/buttermilk dressing with green flecks from the dill and chives, pourable. Buttermilk then savoury onion/chives and garlic. Lemon undertones and dill.	BBQ Chicken Thighs	Grilled Baby Gem wedges with Crispy Smoked Pancetta	N	Y	Y	Milk, Egg
HS530	ROASTED RED PEPPER TAPENADE	Sweet and creamy roasted pepper flavour with garlic undertones and a slight sharpness of lemon. Aroma of sweet pepper.	Grilled Sea Bass	Crostini's	Y	Y	Y	No Allergens
HS441	TARTARE SAUCE	Tangy, fruity and salty, Dell'ami capers and cornichons are roughly chopped into a well textured creamy sauce with balanced acidity and a hint of dill.	Fish Finger Sandwiches	Battered Fish	N	Y	Y	Egg, Sulphites
HS558	PLANT BASED MAYO	Mayonnaise type product, Slight soya milk notes, but very typical of mayonnaise. Not overpowering on mustard. Lemon / tangy	Add with Plant Based Pesto and spread on grilled Ciabatta with roasted peppers and rocket	Penne pasta salad with chipotle relish and rocket	Y	Y	Y	Soya, Mustard, Sulphites
HS440	FLIPPING AMAZING BURGER SAUCE	Made by mixing an incredible reduction of red onions, red wine and balsamic vinegar plus a little chilli to our free-range egg mayo to make a hot, piquant, creamy dollop of loveliness.	Slow cooked Pork Belly with Kimchi lettuce wrap	As it say's in the title, great with burgers	N	N	N	Barley, Soya, Egg, Sulphites, Mustard, Fish
HS401	GREEN KRAUT RELISH	Fresh sauerkraut cooked with cucumber and dill in cider vinegar; a perfect accompaniment to a charcuterie board, or to top off any burger.	Great with a dirty burger or hotdog	Pastrami, Emmental and Green Kraut relish Bagel	Y	Y	Y	Mustard, Celery, Sulphites
HS425	CHIPOTLE RELISH	A favourite of ours - smoky, roughly chopped dip made with roasted red pepper and plenty of spice.	Gently heat and add cream for a spicy pasta sauce	Pulled pork burger	Y	Y	Y	Mustard
HS487	LEMON DRESSING	Fresh, lemon, slight hint of sweetness, Initial citrus sharpness from the lemon juice followed by slight sweetness from the sugar. A burst of fresh lemon and a hint of bitterness from the lemon pith/crumb/zest	Add to shaved fennel and leave to marinate. Great with Hot Smoked Salmon and Goat Curd	Add it to the Plant Based Mayo for a Lemon Mayonnaise	Y	Y		No Allergens
HS426	HOT CHIPOTLE BBQ SAUCE	This is an intense, deeply flavoured and distinctly hot sauce; velvety smooth and smoky from tomatoes slowly cooked with Spanish paprika and Peruvian Chipotle.	Mix with softened butter to have with grilled steak	Mix with cream cheese for a dip	Y	Y	Y	No Allergens
HS529	OLD WORCESTER BROWN SAUCE	Based on a traditional original recipe from Worcestershire this fruity, tangy sauce is made by reducing down apples, balsamic vinegar, onion, cloves and mollasses with tamarind and mustard.	Old fashioned toastie with grilled Quicke's cheddar on sourdough toast	Add it to your burger mix to add a fruity tang to your burger or Shepherd's Pie	Y	Y	Y	Mustard, Sulphites
HS481	HONEY, GINGER AND BALSAMIC DRESSING	Vinegary, balsamic back-note. Initial sweet ginger flavour with sharp vinegar note at the back of the throat	Smoked duck, chicory and orange salad	Served warm with Beetroot Salad	N	Y	Y	Sulphites



All information was correct at time of going to press
June 2019. Please check availability before placing an order.

We have recipe suggestions created by Gary Parsons our
Group NPD Chef for many of the sauces featured in this guide
- speak to your local account manager and keep an eye on

harveyandbrockless.co.uk

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