

MEET THE MAKERS PRESS

ISSUE 1.



MIM



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We work with remarkable people.

Not just the farmers and artisan producers that supply us, but also the chefs and shopkeepers we deliver to every day.

What unites us all is a fierce love for good food, made with integrity. It's a love we've long shared at our Meet the Makers events, where customers get to meet our dedicated producers and taste their amazing products.

Meet the Makers has been such a success and so much fun that we've decided to continue the story in print. Over the following pages, you can learn more about the people behind our food, and discover an array of new products, from wild garlic pesto to French farmhouse cheeses.

Just as importantly, there are insights, tips and recipe ideas from some of the best chefs in the country...who are makers in their own right.

Let's meet them.

Jonnie Archer, Commercial Director

CONTENTS

6 | THE CUT

Dell'ami Wild Garlic Pesto
Masterclasses and Cheese Training
French Fromage
Smokin' Sauces!
Dairy with a Difference
Jamón Serrano
Field Trip to Farringdon Oils
New Innovation Kitchen in Battersea

8 | THE KNOWLEDGE

THREE WAYS WITH
– Rhubarb –

KITCHEN CONFIDENTIAL
– The Perfect Patty, Drake & Morgan –

COUNTER CULTURE
– Wholefoods Market, London –

16 | THE MAKERS

BACK TO THE LAND
– Balsamic Vinegar of Modena –
– Winterdale Shaw Cheddar –

26 | THE INSIDER

ON THE MENU
– Chapel & Swan Hot Smoked Trout –

POSTCARD FROM
– Seville –

DECONSTRUCTED
– Ashlynn's Rind –

DESERT ISLAND INGREDIENTS
– Chef Gary on Halloumi –

FINAL WORD
– Maria Guseva from the Raby Hunt –

37 | CREDITS

39 | THE SUMMER LAUNCH

Beillevaire
Pierre Sajous / Beillevaire
British Cured Meats
Fish
Summer Plates
Afternoon Tea



DELL'AMI WILD GARLIC PESTO

It's a sure sign that summer is coming when wild garlic starts appearing on menus. We've captured the season in our new Dell'ami Wild Garlic Pesto, which is grown under glass in moist woodland conditions in Lombardia, before being harvested by hand and preserved in a vibrant green pesto. Perfect for pasta, it can also be used in soups, salad dressings and marinades.



MASTERCLASSES AND TRAINING

If becoming a Master of Cheese is a life goal (and frankly why wouldn't it be?), then you can take the first step with us by attending one of our Level One Academy of Cheese courses. The one-day courses at our London HQ cover the fundamentals of cheese – how it's made, how to taste and ideas for perfect pairings. Dates include: 18 June, 1 August, 17 October, 14 November.

In other news, our bakery masterclasses at the National Bakery School in London continue to be a huge hit with pastry chefs. Held in partnership with artisan flour miller Viron and free to attend for our customers, more dates are planned for the autumn.

For more details, keep your eye on harveyandbrockless.co.uk



FRENCH FROMAGE

Our new range of artisan cheeses from Beillevaire reads like a travel guide to France written in fromage. There's pungent Vieux Lille from the North, raw milk Camembert from the West, aged Comté from the East and Roquefort from the South. Just remember to pack the crackers.

SMOKIN' SAUCES!

Put down the Tommy K. Our production kitchen in Evesham has cooked up a selection of new barbecue sauces that will add spark to your barbecue dishes. There's Sweet & Smoky BBQ Sauce, made with smoked paprika and cider vinegar, and Old Worcester Brown Sauce with tamarind and molasses, but we're most excited about our Pineapple and Black Pepper Ketchup.

Here's to a long, hot, tropical summer.



DAIRY WITH A DIFFERENCE

We know a good dairy farm when we see one, so we're thrilled to discover Knockraich Farm in Stirlingshire's beautiful Endrick Valley. We now work closely with owner Katy Rodger, who hand makes yoghurt, crème fraiche and crowdie for us using milk from her small herd of Friesian cows.

Welcome to the culture club.

JAMÓN SERRANO

There's been plenty in the press about additives in food. They are concerns that we've listened to and taken action on, working with our master curer in Spain to develop a 12 month aged Jamón Serrano without sulphites for our Salt & Cure range.

Made with the hind legs of white pigs, this Gran Reserva Ham is cured in sea salt then air dried in the Spanish Meseta, at 800m above sea level.



FIELD TRIP TO FARRINGTON'S

Chefs from the Gordon Ramsay's restaurant group had a golden afternoon with us at Farrington Oils in Northamptonshire recently, where farmer Duncan Farrington explained how he makes his Mellow Yellow Rapeseed Oil. Rich in Omega 3 and with a high smoke point, it can be used for everything from roasting and stir-frying to baking and dressings. Yellow is the new black.



NEW INNOVATION KITCHEN IN BATTERSEA

From staff training to developing bespoke products, we've always worked closely with our customers. We'll be taking this a stage further later this year with the launch of a new innovation kitchen at our Battersea headquarters, which is currently undergoing a significant refurb. The new space will be a hub for demos, tastings, product development and training for our customers.

Think of it as a creative hub for cooking up new ideas.



THREE WAYS WITH

RHUBARB



ONE

RHUBARB SLING

The tart sweetness of Ponthier's rhubarb purée makes it a natural fit for cocktails, especially the aromatic notes of gin-based drinks. Both trends are brought together in perfect harmony in this concoction from world-famous Singapore bar Jigger & Pony, which is a twist on a classic Singapore Sling.

Lapsang souchong-infused London dry gin is vigorously shaken with pineapple, lime and rhubarb purées from Ponthier, plus ice and Cherry Heering liqueur, before being strained into a highball glass and topped with ice and soda water.

Jigger & Pony garnishes the cocktail with a cherry, an orange slice and sprig of mint, although we think a stick of rhubarb wouldn't look out of place.



TWO

RHUBARB BAKEWELL SLICE

Strawberries, cherries and raspberries are the go-to summer fruits for most afternoon tea treats. But rhubarb can also bring plenty to the tea party, thanks to its pretty pink colour and mouth-watering acidity.

Workplace dining specialist, the Good Eating Company uses rhubarb to really good effect in a twist on a Bakewell tart, which comprises rhubarb jam, made by reducing Ponthier rhubarb purée with sugar, frangipane, baked rhubarb batons and almond flakes. It just goes to show, there's more to rhubarb than crumble.



THREE

RHUBARB, LANARK BLUE AND BEETS SALAD

Part salad, part rhubarb festival on a plate, this dish created by our development chef Gary Parsons is a rampage of colour and flavour, and demonstrates just how flexible rhubarb is as an ingredient.

The earthiness of pickled heritage beetroots and leaves, plus whipped Lanark Blue cheese, act as a stage for rhubarb to strut its stuff. Pickled stalks add a racy acidity and crunch, while Ponthier's rhubarb purée is thickened to make a striking gel, as well as being dehydrated to create a wafer for added texture.

Who needs tomatoes, when you have rhubarb?

DRAKE & MORGAN

Bar and restaurant group Drake & Morgan serves more than 25,000 burgers a month across 23 sites in London, Manchester and Edinburgh, so it knows a thing or two about what makes the perfect patty.

One of its signatures is the wagyu burger, which has been on the menu for five years. Wagyu beef from Earl Stonham Farm in Suffolk and brioche-style buns from Flour Power City are the key ingredients, but added extras from Harvey & Brockless take the dish to another level without creating extra work for chefs.

Pre-sliced Monterey Jack – a mild pliable cheese that originated in the Franciscan friaries of Monterey, California – is melted over the rich meat, while Harvey & Brockless Kitchen Chimichurri marinade is mixed with mayonnaise by the chefs to create a zesty, herby condiment. Made in small batches at our Harvey & Brockless Kitchen in Evesham, Chimichurri is an Argentinian-style marinade blending fresh parsley, coriander, garlic, spices and chilli.

“You get that lovely herbiness, which cuts through the cheese and the fat of the meat,” explains Drake & Morgan’s Chef Director, Rob Mitchell. “With skill sets and labour constraints, you have to make a decision on what you want to concentrate on. It makes sense to buy in a good quality, fresh sauce so that our chefs can focus on cooking meat and fish perfectly.”

ON THE SAUCE

Three other burger toppings to try:

GREEN KRAUT RELISH

Sauerkraut with cucumber and dill adds a refreshing crunch.

BURGER SALSA

Pimp your patty with this sweet, sticky triple tomato whammy.

CHIPOTLE RELISH

Put a little soul in your bun with roughly chopped roasted peppers seasoned with smoky chipotle chillies.



THE PERFECT PATTY

Wagyu Beef Burger
DRAKE & MORGAN

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COUNTER CULTURE

WHOLE FOODS MARKET

The cheese room at Whole Foods Market's flagship store in Kensington is a place of pilgrimage for serious cheese lovers. Step through the door and you enter a wonderfully pungent world.

Cheesemongers slice and wrap among whole wheels of Gruyère and truckles of farmhouse cheddar, while dainty goat's cheeses and craggy blues fill the gaps.

"I love the full-service aspect, talking to cheesemongers and tasting, but not everyone wants that full on interaction," explains Simon Fortune, Whole Foods' speciality buyer. "We pre-cut and pre-price cheese, so customers can just grab and go. It's also a way of showing how much a piece is going to cost."

The room is home to around 100 different cheeses with Quicke's cheddar, Gruyère, Colston Bassett Stilton and Shropshire Blue all big sellers. Regular price promotions encourage customers to explore other cheeses with discounts of 10-30%. "They give people a chance to try something new," says Fortune.

Cross-selling is another feature of the room with sweet wine displayed next to Stilton or cider and Peter's Yard crispbreads placed by Lincolnshire Poacher. Tasters are also freely available with samples in bowls and staff happy to cut slivers of cheese on request.

Ultimately, the cheese sells its self, says Fortune.

"A big stack of cheese will blow people away so you don't need to mess about too much."

PERFECT PAIRING

Fortune is a big fan of sparkling wine with cheese. "The bubbles help clear your palate," he says.

Try the sparkling Balfour Brut Rosé from Hush Heath in Kent with a lactic goat's cheese, such as Dorstone.



CHEESEMONGER

Simon Fortune
Speciality Buyer

WHOLE FOODS MARKET,
LONDON

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THE MAKERS

16

17

BACK TO THE LAND

BALSAMIC VINEGAR OF MODENA

The history of Antica Acetaia Dodi is a love story preserved in vinegar. Set among the vine-covered hills of Emilia Romagna, the business can trace its history back more than a century to when Carmelina Ligabue and Ricordano Dodi were first married and a set of wooden casks of balsamic vinegar were given as part of the customary dowry. So valuable were the barrels that they have been topped up and handed down through the generations ever since, with Carmelina passing on her secrets along the way.

Her expertise has been put to good use with the company producing rich and complex vinegars that are steeped in tradition. While some balsamic producers cut corners by bulking out products with cheap wine vinegar and caramel colouring, Dodi prefers to take its time. The fresh must of local Trebbiano or Lambrusco grapes is cooked for 48 hours until thick and concentrated before being aged in wooden barrels for many years.



18

19



THE MAKERS

THE MAKERS

Antica Acetaia Dodi
EMILIA ROMAGNA, ITALY

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BALSAMIC VINEGAR OF MODENA



The Balsamic Vinegar of Modena blended for Harvey & Brockless is made with a very high proportion of concentrated grape must, which is aged for at least eight years in different barrels - oak, cherry, juniper, chestnut - where it is fermented by natural 'mother' cultures and develops a rich boquet of aromas.

The contents of each cask are subjected to stringent olfactory, visual and taste examinations during to assess clarity, fragrance and flavour, while a master blender carefully balances the complex flavours to create an intense, full flavoured vinegar that has harmony between acidity and syrupy sweetness.

It's a true labour of love.



WINTERDALE SHAW CHEDDAR

How do you make a cave-aged cheddar when you don't have a cave?

If you are as resourceful as cheesemakers Robin and Carla Betts, the answer is to dig your own. The Kent-based couple, who make a cheddar-style cheese called Winterdale Shaw, built a beautiful oak-framed headquarters in 2005 to act as both a dairy and family home.

A key part of the project was a huge cheese cave, dug out of the chalky North Downs beneath the make room. Raw milk, cloth-bound truckles of cheddar are lowered down into its cool, damp depths using a winch, where they are carefully matured for a minimum of 10 months.

The space has a naturally constant temperature and gentle air flow, which is the perfect environment for cheese ageing, while also being incredibly energy efficient. It's one of several eco-friendly design features at Winterdale, including solar panels, ground source heat pumps, a recently installed wind turbine and even electric delivery cars, which help make the cheddar the country's first carbon neutral cheese.

While industrial block cheddar producers manufacture thousands of tonnes of cheese a week, Winterdale makes just 15 tonnes a year, using milk from the family farm down the road. The benefits of small scale production are clear to taste in the cheddar, which has a smooth, creamy texture and fruity flavour.



THE MAKERS

Robin & Carla Betts
KENT, ENGLAND

WINTERDALE SHAW CHEDDAR

It's understandably popular with London chefs, including Mike Turner, executive chef at Gordon Ramsay's Bread Street Kitchen restaurant. He and his team have joined Harvey & Brockless at the dairy to learn more about Winterdale Shaw and to make it for themselves. "As a chef you should understand where your produce comes from," he says. "We're really passionate about what we do behind the scenes and we want to convey that to guests. Knowledge is power."

He adds that there was genuine excitement in the kitchen when, after 10 months of cave ageing, the chefs' own batch of cheddar was delivered to the restaurant. "We all wanted to see what the texture and flavour was like," he says. "There's something special about cutting into a cheese you've made yourself."

Beyond Somerset: three more cheddars

Hafod

This Welsh organic cheddar is made with raw milk from Ayrshire cows and has a distinctive rich, buttery flavour.

Olde Sussex

An earthy, open-textured raw milk cheddar, made in Sussex by the Traditional Cheese Dairy. Suitable for vegetarians.

Isle of Mull

There's an invigorating tang to this unpasteurised cloth-bound cheddar from Scotland, which is aged for 18 months.



A collection of antique metal scales and weights hanging on a white wall. The scales are made of dark metal and feature various hooks and beams. Some have cylindrical weights hanging from them. The wall is white and textured. The text "THE INSIDER" is overlaid in the center.

THE INSIDER

ON THE MENU

CHALK STREAM TROUT

Chalk Stream trout is making waves on menus around the country thanks to its delicate texture, subtle flavour and coral colour.

Reared in fast-flowing chalk streams on the Test and Itchen Rivers in Hampshire by Chalk Stream Foods, the rainbow trout are slow grown for two years until they reach around 3kg and are lean and clean tasting. The fish has become a favourite with restaurants, such as



Pollen Street Social, which serves it cured with pickled cucumber, yoghurt and pea sorbet, while Yotam Ottolenghi combines it with sheep's labneh, apple and watercress pesto at his Soho restaurant, Nopi.

It's firm flesh naturally lends itself to smoking, something that Chapel & Swan in Suffolk does to great effect for Harvey & Brockless, hot smoking the fillets over oak in traditional brick kilns. The fresh Chalk Stream trout fillets are sugar brined, before they are hot smoked over oak until they have a rich smoky flavour and soft texture.

Gerson Oppelt, executive chef at Fortnum & Mason, is a big fan, using our hot smoked trout in a savoury treat for afternoon tea in the Tea Salon. The fish is flaked with cream cheese, chives and a twist of lemon to make rillettes, which are piped into a savoury éclair and topped with caviar. "The smoke is kind to the trout," he says. "It's not overpowering, so you can taste the fish and the oaky flavour."

POSTCARD FROM

SEVILLE

Mid-January in Seville and the hottest city in Europe is surprisingly cool. Most of the olive harvest is finished, just the last few arbequinas on the trees. I'm here, to choose the blend for this season's Luca Extra Virgin Olive Oil, in a mill with a 500-year history and a perfectly preserved traditional oil press.

It's the kind of press where olive oil terms, such as 'first pressing', 'cold pressing', 'extra virgin' and 'lampante' (lamp oil), first came from. Back then they would smash olives into a kind of tapenade of olive flesh and pit, the odd leaf, most probably a few insects too; spread it thickly onto straw mats and stack them like American pancakes under a giant screw. With enough back-breaking turns, oil would slowly be squeezed out and run into underground tanks, ready to bottle. We've come a long way, but the old equipment does look pretty.

Graham Stoodley, Category Manager

New season Arbequina and Luca Extra Virgin Olive Oils now in stock.



DESERT ISLAND INGREDIENT

HALLOUMI

It used to be mocked as squeaky cheese, but halloumi has been reinvented as one of the country's trendiest ingredients. The rise of barbecue and flexitarianism (people eating less meat) has seen such a spike in demand that there was mild panic over a rumoured halloumi shortage last year.

None of this surprises chef Gary Parsons, who has long appreciated the Cypriot cheese's mild flavour and firm texture. "I love its flexibility," he says. "It carries other flavours really well and has a great texture when it's cooked – soft in the middle but crispy on the outside – which means it can be used in many different ways."

Harvey & Brockless' Halloumi Sticks are made with a mix of cow, sheep and goat's milk by third generation producers in Cyprus. We then precision cut the cheese into chip-sized batons using our state-of-the-art slicing equipment.

To prove their versatility, Parsons has developed several new recipes, from tempura battered halloumi with tomato relish to wrapping the sticks in Woodall's Smoked Pancetta, before pan frying and serving it with soft quails' eggs, asparagus and broad bean.

"I can't think of another cheese that can be used as the centrepiece of a dish in the same way," he says.

You heard it here first;
halloumi has gone hipster.

CHEF: Gary Parsons



ASHLYNN'S RIND

Ashlynn's dinky shape and fluffy white interior, which sports a striking line of dark ash, has made it a pin-up of the cheese world. But look a little closer and it's the ash-covered rind that really captures the eye. A monochrome maze of wrinkles and crenellations, the cheese's surface has a beautiful, textured pattern.

"What you're seeing is a yeast called *Geotrichum*," explains cheesemaker George Bramham, who produces Ashlynn and several other raw milk goat's cheeses at the Cheese Cellar Dairy in Worcestershire. "It looks very pretty, but it's also absolutely essential for developing flavour and texture as the cheese matures."

Added to the raw milk at the beginning of the cheesemaking process, *Geotrichum* acts a bit like a mould, explains Bramham, thriving on the ash-covered surface of the cheese as it matures, thanks to a ready supply of oxygen and food in the form of lactic acid. Bramham encourages the yeast further by maturing the little cheeses at warm temperatures of up to 16°C – an environment that *Geotrichum* loves, but other moulds do not.

"White and blue *Penicillium* moulds have quite strong flavours, which we don't want, and they break down the cheese very quickly," he explains. "That's fine with drier cheeses like Camembert and Stilton, but they would turn our moist goat's cheeses into something that looked like melted ice cream. *Geotrichum* works more slowly so a translucent layer develops just beneath the rind, which is soft and savoury, but the centre of the cheese holds together and has fresh citrus notes."

Ashlynn: it's not just a pretty face.

CHEESEMAKER: George Bramham





MARIA GUSEVA, SOUS CHEF

The Raby Hunt Restaurant & Rooms, Darlington

I studied engineering at university in Moscow, but ended up moving to Newcastle with my previous partner. I never planned to be a housewife and it was driving me insane doing nothing. I loved cooking for friends and they said I should go to cookery school, so I did a course at Le Cordon Bleu.

You have to make sacrifices to be in this industry, especially if you are a woman. Have no fear and guys will accept you, but don't expect it to be easy.

I came for dinner at Raby Hunt and absolutely loved it. They were looking for a commis chef, so I went for an interview and luckily got a job. I think they were a bit desperate for staff!

In a Michelin-starred restaurant you can't cut corners. I remember salt baking beetroots one night. The other guys were waiting to give me a lift, so I got them out early and hoped for the best. The next day, just before lunch, they were still really crunchy. James Close (chef patron and now Maria's partner) went absolutely mental.

I like coming in when the kitchen is quiet.

I'm currently working on new petit fours – choux pastry with lychee and raspberry purées from Ponthier. They have a good balance – not too sweet – so something lighter for the summer.

We do a cheeseboard with 10 different cheeses. It sounds a lot, but we only cut small slices and serve them with Peter's Yard crackers. It's good to compare cheeses side by side.

Truffle honey is a real hit. We drizzle it over Ashlynn goat's cheese. People go crazy for it.





MEET THE MAKERS PRESS

Credits and Acknowledgements

The MTM Press Editorial Team and Harvey & Brockless would like to give special thanks to all of our friends and creative collaborators who have contributed to making this first issue of Meet the Makers Press. It has been an exciting journey and we feel very fortunate to have so many wonderful makers helping the cause. We are excited for what is to come and look forward to working with you on many more.

Special thanks to all of our Makers

Antica Acetaia Dodi
Robin and Carla Betts, Winterdale Cheesemakers
Mike Turner, Executive Chef, Gordon Ramsay's Bread Street Kitchen
Rob Mitchell, Chef Director, Drake and Morgan
Simon Fortune, Speciality Foods Buyer, Whole Foods Market
Gersen Oppelt, Executive Chef, Fortnum & Mason
Gary Parsons, Harvey & Brockless
George Bramham Cheesemaker, Cheese Cellar Dairy
Maria Guseva, Sous Chef, The Raby Hunt

Photo credits

Three Ways with Rhubarb
Singapore Sling Riff created by Jigger & Pony Bar at Amara Singapore Hotel
Image courtesy of Imbibe Magazine
Rhubarb Bakewell Slice created by Jack Donovan, Good Eating Company
Image by Sarah Maingot for Harvey & Brockless
Final Word: Images courtesy of The Raby Hunt
All other imagery courtesy of Harvey & Brockless

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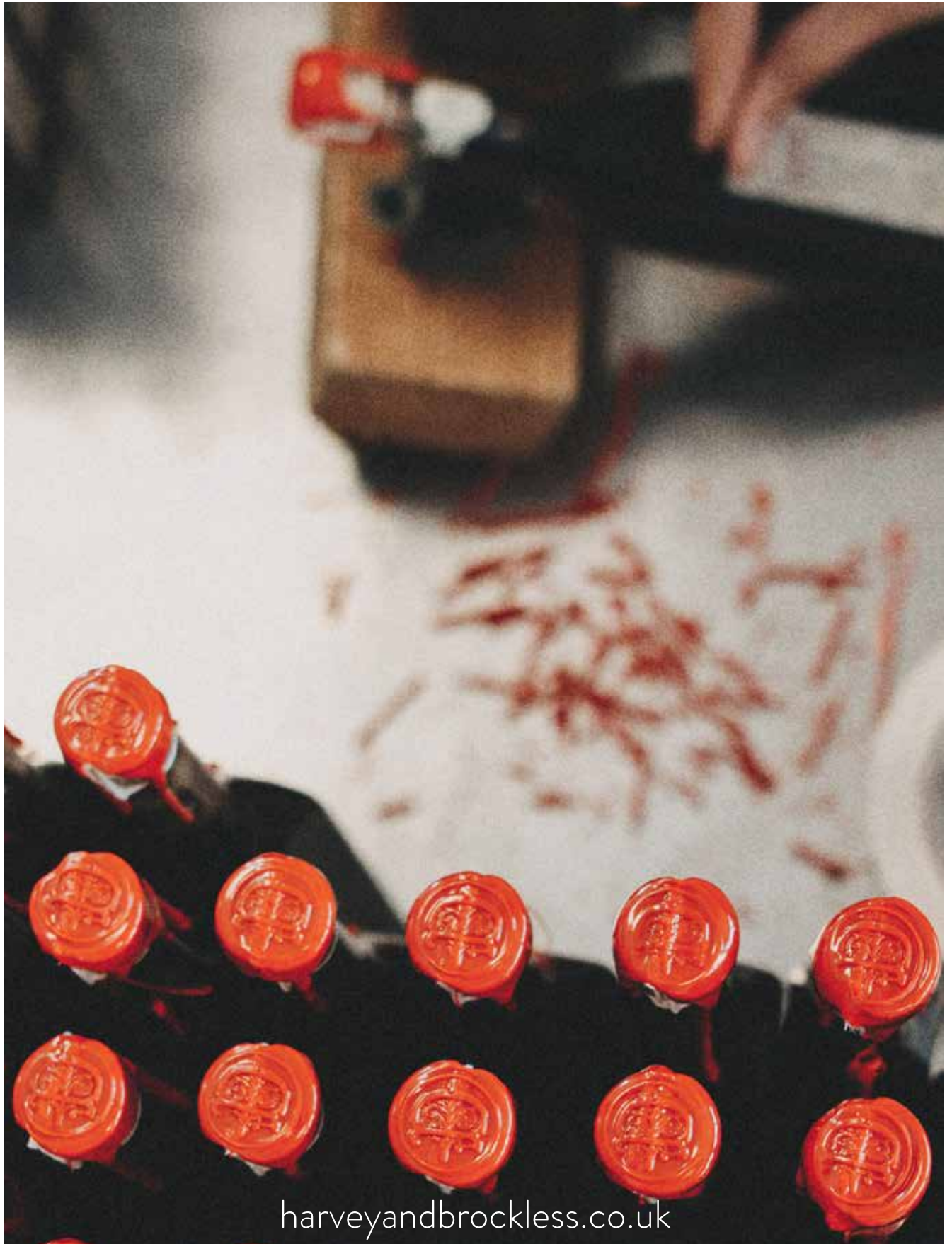
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