



HARVEY & BROCKLESS

# *Kitchen*

A HANDY GUIDE TO ALL  
OUR SAUCES, DIPS, PESTOS,  
AND DRESSINGS



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# Kitchen

We cherish the artisan producers that supply us because we know first-hand what it takes to make really good food. We've been creating our own delicious accompaniments for many years, but our ability to develop innovative new products has been taken to new heights with our production facility.

From Sesame Miso Dressing to Gotcha Ketchup, we love a bit of sauce.

Our guide to our sauces, dips, pesto and dressings has been created to help you choose the right product for your kitchen by having all the important information in one place, along with serving suggestions to help build your menus.

Code	Name	Description	Serving Suggestions	Weight	Plant - Based, Veg or N/A	Allergens
<b>Dips &amp; Sauces</b>						
HS692	SSAMJANG	Ssamjang is a sauce made with miso and gochujang chilli pastes, blended with sesame oil and garlic. Traditionally used in Korea as an accompaniment to Ssam - grilled meat wrapped in leaves.	- Use as a marinade for gently spiced chicken wings, this sauce caramelises beautifully under a grill. - Simply serve as a dip for summer rolls or tempura prawns.	1kg	PB	Sesame, Soya, Sulphites
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.	- Absolutely integral to a classic Fish & Chips. - Upgrade a beer battered fish butty.	2kg	Veg	Egg, Sulphites
HS558	PLANT BASED MAYO	A mayonnaise in everyway (but egg). With the same creamy texture you would expect, but using soya as an emulsifier. Enhanced with a little mustard and lemon, but without being overpowering.	- Quickly stir in our Plant-Based Pesto or Harissa for the perfect triple cooked chip dip or a sandwich base. - Mix through finely shredded veggies for a creamy slaw. Spice things up with some minced Kimchi from Eaten Alive.	1kg	PB	Soya, Mustard, Sulphites
HS440	FLIPPING AMAZING BURGER SAUCE	Made by gently caramelising red onions with red wine and balsamic vinegar plus a little chilli. Blended with our free-range mayonnaise for a slightly spicy, piquant and creamy dollop of delight.	- As it say's in the title, flippin' great with burgers. - Great as a dip on your small plates menu, alongside chicken tenders, chicken wings, or build into some loaded fries.	2L	N/A	Barley, Soya, Egg, Sulphites, Mustard, Fish
HS425	CHIPOTLE RELISH	Made with roasted red peppers and plenty of spice, we roughly chop our smoky chipotle's to make a savoury and moreish relish.	- Great in a pulled pork burger, or keep it plant-based and swap in jackfruit or mushrooms. - Serve with fajitas or bake into enchiladas for that signature smoky flavour.	1kg	PB	Mustard
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	1kg	PB	No Allergens
HS364	BURGER SALSA	A sweet, sticky triple tomato whammy with a burst of chilli.	- A great, sticky burger base, smear over a brioche bun for the perfect kick. - Pile onto loaded nachos or animal style fries for a kick of spice.	2kg	PB	No Allergens
HS531	CITRUS PONZU	Our zingy ponzu, made with lemon, lime, orange, tamari, soy and mirin, is a great all-rounder in the kitchen. Use in dressings, marinades and as a dipping sauce.	- Sprinkle a few drops over roasted fish and meat for a zesty finish. - Toss lightly through salad leaves or mix with sesame oil for a umami dressing.	1kg	Veg	Soya
HS569	GOTCHA KETCHUP	A glossy terracotta-red, Korean-inspired sauce, made using a traditional gochujang fermented chilli paste. Sweet and sour flavours followed by a smoky, umami chilli kick.	- Perfect dip for chicken wings or chicken tenders. - Enhance your burger menu with this simple twist, great with fried chicken and a zingy slaw.	1.2kg	PB	Mustard, Soya, Sulphites
HS573	THICK HOISIN SAUCE	White miso, ginger and gluten free soy are the secret ingredients to our wonderfully mellow hoisin sauce.	- A classic with crispy duck spring rolls or pancakes. - Glaze over flame torched mackerel and serve on a bed of sticky rice.	1L	PB	Soya
HS701	AIOLI	Thick, smooth and with a delicious zing, our aioli is made with Greek yoghurt, free-range mayonnaise, lemon juice and fresh Spanish garlic. Making for a refreshing flavour and authentic texture.	- Serve alongside your tapas menu. Dollop over Patatas Bravas, smear under Calamari or Croquetas de Jamón. - Replace the mayo-base of your burger for an extra layer of indulgence.	900g	Veg	Milk, Egg
HS697	RED PEPPER KETCHUP	Coarse, rich, and glossy red ketchup with just a hint of smoke from the paprika, enhanced by the fruity peppers.	- Perfect served next to a grilled cheese toastie at lunch, under a steak sandwich or level up your full English. - Of course great as a dip, especially for a mozzarella stick or deep-fried brie.	1.1kg	PB	Sulphites
HS690	COCONUT & MANGO CURRY DIP	This totally tropical sauce is made with egg-free mayo, mango purée, and coconut milk with just a pinch of curry powder and turmeric.	- Serve as a dip next to spiced Pakoras or cauliflower wings. - Marinade for fish or veggies, roast or throw under the grill for a beautiful caramelisation.	1kg	PB	Soya
HS527	TERIYAKI SAUCE	Sweet, tangy and sticky, this sauce takes time to do properly; the secret ingredient that we've got in abundance.	- Marinate, glaze, dress meat, fish or veggies, eternally adaptable. - Stir into noodles, serve alongside sticky rice or drizzle over stir fried veg.	1kg	PB	Soya
HS724	DIJONNAISE	A light and flavourful mayonnaise filled with wholegrain mustard and spiced dijon with a gentle tarragon finish.	- Serve with crispy chicken breast, roasted fingerling potatoes and sautéed seasonal veg. - The perfect dip for a seared steak or triple cooked chips.	900g	Veg	Egg, Mustard
HS740	HARISSA KETCHUP	A smokey, sweet ketchup with a little heat from the chilli and paprika. A sauce perfectly suited to Middle eastern food.	- Perfect dip for halloumi sticks or sweet potato fries. - A great addition to an open shish kebab.	1.1kg	PB	No Allergens
HS626	PLANT BASED BURGER SAUCE	Created by mixing a reduction of red onions, a little chilli, red wine and balsamic vinegar to our plant based mayo to make a hot, piquant, creamy dollop of loveliness.	- As it says in the title, perfect with plant based burgers. - Use as a dip for sweet potato fries.	2kg	PB	Mustard, Soya, Sulphites

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<b>Dressings</b>						
HS687	TOMATO SHERRY DRESSING	A sweet and sharp dressing made with chopped tomatoes, sherry vinegar and oregano. Brings a touch of Mediterranean sun to menus.	- Perfect alongside fresh fish such as lobster in a zingy tomato salad. - Drizzle over a summer salad, great with courgettes, broad beans and asparagus.	1kg	PB	No Allergens
HS685	AVOCADO CAESAR DRESSING	All hail this vibrant green dressing, with a silky texture and a cool creamy flavour.	- Elevate your classic Caesar salad with this creamy alternative. - A great dip for chips, or layer in a sandwich with roasted veggies or fried chicken.	900g	Veg	Milk, Egg
HS487	LEMON DRESSING	Fresh and sharp lemon, with a slight hint of sweetness. This zingy dressing is simple to make but easy to get wrong when not quite balanced right.	- Add to shaved fennel in a bright and zingy salad. Serve with hot smoked salmon or goats curd and crusty sourdough. - Drizzle over a vibrant seafood platter serve and steamed British asparagus, serve our Aioli alongside for dipping.	1L	PB	No Allergens
HS373	THAI SESAME DRESSING	Our mirin-based dressing, made with roasted sesame seeds, giving it a glossy brown sheen that adds a rich lustre to Asian salads. Roasted, nutty tahini and salty tamarind notes gives an umami kick.	- Mix through a wild rice or glass noodle salad with roasted sesame seeds, edamame and spring onions. - The perfect base for a smashed cucumber salad, just stir through and top with a drizzle of crispy chilli oil.	1kg	Veg	Sesame, Soya
HS532	SESAME MISO DRESSING	It's the sesame paste that gives a silky smooth texture to this soulful dressing, which sings with exuberant Asian flavours, from white miso to lime, garlic and finally tamari.	- Glaze over roasted aubergine for a sticky and indulgent plate. - Toss through noodles with prawns and shredded or julienned veggies.	1L	PB	Sesame, Soya
HS548	HERBY RANCH DRESSING	Thick and glossy mayonnaise and buttermilk dressing with green flecks from the dill and chives. The buttermilk adds a richness which is added to by the savoury onions, chives and garlic. The dressing has just a hint of lemon and dill.	- Drizzle over or serve as a dip for anything from cauliflower wings to BBQ chicken thighs. - Grill baby gem lettuce and serve with crispy pancetta, flakes of parmesan and a drizzle of this rich dressing.	1kg	Veg	Milk, Egg
HS623	CAESAR DRESSING	Thick and creamy liberally speckled with cracked black pepper. Distinct and savoury anchovy and Worcestershire sauce notes add depth and the classic salty richness.	- Toss through a traditional Caesar salad with chopped romaine lettuce, crisp croutons and liberal shavings of parmesan. - Serve as a dip alongside parmesan and garlic chicken wings.	1L	N/A	Milk, Egg
HS725	HERBY DIJON DRESSING	A bold green dressing, bursting with aromatic herbs. Fresh basil and mint are complimented by the gentle dijon warmth.	- Toss through an apple and walnut salad, excellent with raddichio. - Drizzle over a ricotta and courgette stonebaked pizza.	1kg	PB	Mustard
HS533	VIETNAMESE CHILLI GINGER DRESSING	Sweet, spicy with a lingering and warming hit of ginger.	- Dress a cold noodle salad with fresh julienned vegetables, crisp tofu or prawns. - Marinate prawns with a chilli and ginger and serve this as a dip alongside some asian prawn crackers.	1L	N/A	Soya, Fish, Sesame
HS726	CHILLI HONEY DRESSING	Silky and spicy, sweetened with honey, this bright dressing is simply made, with an impactful flavour.	- Marinate Tofu for a sweet and spicy flavour or dress a fresh, zingy Asian salad. - Brush over charred chicken wings for a bit of heat.	1kg	PB	Soya
HS567	HOUSE DRESSING	A glossy, intially sharp vinegar flavour, with a herby mustard heat.	- Great classic dressing for crisp lettuce salad or add to boiled new potatoes whilst they are warm along with diced shallots and chives.	1L	PB	Fish, Mustard
HS001	POMEGRANATE & BEETROOT DRESSING	A combination of sweetness from the pomegranate and warmth from the Dijon mustard, creates a perfect tangy dressing for any salad.	- Add to grated beetroot and burrata salad. - Delicious as a dip with thin crispbreads.	1ltr	PB	Mustard
<b>Sweets</b>						
HS483	BERRY COMPOTE	Made with 5 different types of berries and added fibre for a sweet and tart burst of colour.	- Layer over greek yoghurt for a sweet and sharp addition to the breakfast table. - Spoon over a warm brownie with whipped crème fraiche for a light and refreshing dessert.	1kg	PB	Sulphites
HS735	MISO CARAMEL SAUCE	Sweet, moreish and umami, this delicious sauce elevates any dessert.	- The perfect hot sauce to drizzle over rich vanilla ice cream or chocolate brownie. - Melt a Valrhona chocolate bomb in an inticing and delicious display.	1kg	Veg	Milk, Soya, Sulphites
HS739	PASSIONFRUIT CURD	A creamy fresh and zingy curd made with Pontheir Passionfruit pureé.	- Serve on a breakfast menu with brioche toast or korean pancakes. - A perfect filling for mini doughnuts.	1.2kg	Veg	Soya, Milk, Egg

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<b>Hot at Harvey &amp; Brockless Kitchen</b>						
HS705	MARINARA	A rustic, glossy bright red sauce with infinite uses. A chunky sauce with sweet and tangy tomatoes and bright basil coming through at the end.	- Use as the base for nearly any tomato pasta, cook with 'nduja, harissa or pesto to enhance a simple dish. - Roast mushrooms, and layer with our plant-based basil pesto for a light lasagne dish.	2 x 3kg	PB	No Allergens
HS729	KATSU CURRY SAUCE	A mild, sweet plant-based Japanese curry sauce bursting with bright tumeric, ginger and gentle curry flavours.	- Classically, plate up with sticky rice and panko breaded chicken, aubergine or pork. - Brighten with a shredded salad, and some zingy HBK Ponzu. - Cook gently with flaky white fish, tofu or prawns, and green beans, red peppers or sweet potato. Serve with sticky rice or crispy onion pancakes.	2 x 3kg	PB	Soya
HS704	MALAYSIAN COCONUT CURRY SAUCE	A vibrant coconut sauce that brings fragrant flavours of the Far East with a gentle kick of ground turmeric, chilli and cardamom.	- Perfect for prawn or vegetable curries. Cook gently with veggies and serve with coconut or fragrant jasmine rice.	2 x 3kg	PB	No Allergens
HS695	RED WINE & THYME GRAVY	This flavourful gravy saves time in the kitchen without cutting corners on flavour. Made with a rich red wine reduction, vegetable and mushroom stocks, and finished with garlic and fragrant thyme.	- A rich and savoury base for a comforting wintry stew, slow cook with quality British beef, veggies and a bit of stock. Serve with mash or thicken up for a classic pie filling. - Drizzle over a classic Beef Wellington or the weekly Sunday roast.	2 x 3kg	PB	Sulphites
HS694	PEPPERCORN SAUCE	A creamy classic made with green peppercorns, cracked black pepper, double cream and a good slug of brandy.	- The perfect addition to a quality steak and triple cooked chips. - Works well with a good, firm, rich fish such as Salmon, Halibut or Hake.	2 x 2kg	Veg	Milk, Sulphites
HS738	GOAN CURRY	A light, fruity and tomato based traditional Indian curry sauce from Goa. Gentle curry flavours with a kick of warming spice coming through at the end.	- Use as the base for a traditional Goan curry using cod cheeks, king prawns or paneer.	2 x 3kg	PB	No Allergens
HS719	SMOKEY BEANS	Rich smokey baked beans in a rich tomato sauce with hints of paprika.	- Elevates a full english breakfast for a slight difference - Serve with cooked chorizo sausages	2 x 3kg	PB	No Allergens
<b>Harvey &amp; Brockless Kitchen for Cheese</b>						
HS714	TOMATO & RED PEPPER CHUTNEY	A sweet and savoury, fruity chutney with strong flavours of tomato and a crunch of coriander seeds.	- Serve with oozy Italian burrata and mozzarella. - Sweeten a stuffed chicken breast wrapped in Parma Ham.	1kg	PB	No Allergens
HS713	CARAMELISED APPLE & ONION	Deep golden-brown chutney with flavours of sweet apple and onion. The perfect base to lots of territorial hard cheeses.	- Serve alongside baked goats cheese - Pairs well with the lactic tang of a territorial such as Wensleydale or Caerphilly	1kg	PB	Sulphur Dioxide
HS679	COMFY ONION MARMALADE	There's a reason why goat's cheese and onion marmalade is a classic combo. The sweetness of the onion balances the acidity of the cheese and marries with its earthy creaminess.	- Pair with Cheese Cellar Dairy Blanche or Luna and a crisp sourdough cracker to experience an enticing, jammy, lemony and fresh bite.	1kg	PB	Sulphites
HS539	CARROT & APRICOT CHUTNEY	Sweet and gently spiced, this chutney is made for the cheeseboard.	- Pair with a washed rind Epoisse, from France and or a firm and grassy Comte.	1kg	PB	Sulphites
HS710	SPICED PEAR & NIGELLA SEED CHUTNEY	As pretty as it is delicious, our spiced pear chutney is dotted with fragrant nigella and fennel seeds. Sweet, spicy and soothing.	- Goes perfectly with coconut yoghurt alongside an onion bhaji. - Serve with salty blues and creamy soft cheeses .	1kg	PB	No Allergens
HS699	PLUM & GINGER CHUTNEY	Bursting with plums and a feisty ginger kick, this great all rounder works with everything from cheddars to blue cheese.	- Serve with duck rilette.	1kg	PB	No Allergens
HS744	CLEMENTINE & CRANBERRY CHUTNEY (Seasonal)	A delicately seasoned clementine and cranberry chutney with subtle festive flavours.	- A slice of Manchego or Pecorino.	1kg	PB	No Allergens
HS737	SMOKED CHILLI JELLY	Smoky sweetness with a hint of spice, is a perfect way to cut through a deliciously gooey brie or a creamy goat's cheese.	- Pair with a soft cheese, spread on a Miller's charcoal wafer. - Perfectly paired alongside fried halloumi.	1kg	PB	No Allergens

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<b>DELL'AMI</b>						
DA601	FINEST GREEN PESTO	Intense, field-grown Italian basil blended with our Dell'ami Luca extra virgin olive oil, 15 month aged Parmigiano Reggiano, pine nuts and garlic.	- Stir into pasta dishes, an easy win. - Drizzle over sliced and seasonal, beef tomatoes, with mozzarella and fresh basil in a Caprese twist.	1kg	N/A	Milk
DA602	GREEN PESTO (nut free)	A simpler nut free version of our finest green pesto, the same intense, field-grown Italian basil is blended with sunflower oil, vegetarian Italian hard cheese and garlic.	- Spread over a pizza base, pile on the veggies, fresh mozzarella and fire away. - Swirl through a creamy tomato soup.	1kg	Veg	Milk
DA604	RED PESTO (nut free)	Tangy and vibrant, made by adding sun-dried tomato paste to our green pesto. A versatile ingredient to top bruschetta, or give depth to sauces and stews.	- Mix with breadcrumbs to top grilled chicken or salmon. - Whip into ricotta and stuff ravioli.	1kg	Veg	Milk
HS489	SANDWICH PESTO	This has been developed to be used as a spread, less oil, same fragrant basil and rich, nutty parmesan.	- The options are endless really; focaccia with rich Italian mortadella, coppa or prosciutto, lambs lettuce and a squeeze of lemon. - Ciabatta, with mozzarella, roasted veggies, rocket, chicken and crispy pancetta.	1kg	Veg	Milk
DA841	BLACK OLIVE TAPENADE	Black Kalamata olives from Greece, blitzed with olive oil, fresh parsley, garlic and tangy capers.	- Mix through bread and pastry doughs, great in a walnut bread. - Spread onto crostini/bruschetta and top with fresh tomatoes and mozzarella.	1kg	PB	No Allergens
DA837	PLANT-BASED GREEN PESTO	Made with Prosciano, a vegan alternative to traditional parmesan, making this fantastically green paste even more diverse.	- Dress veggies, salads and sandwiches with this bright and aromatic sauce. - Add some depth of flavour in a plant-based lasagne or mix with plant-based mayo for a burger base.	1kg	PB	No Allergens
HS355	CHIMICHURRI	This garlic, parsley and coriander sauce is originally from Argentina where it is used liberally upon steaks. We make ours in small batches with fresh herbs and quality oil.	- Spoon liberally over grilled fish, veggies and steak for a bright and refreshing topping. - Make a delicious compound butter with Croxton Manor to top steak and for sandwiches.	1kg	PB	No Allergens
DA611	ROSE HARISSA	A unique Dell'ami recipe. Slow cooked sun-dried peppers, cumin, coriander, garlic, chilli and rose create a rich, balanced paste that enhances so many things: seafood, lamb and meaty veg like aubergine.	- An amazing marinade for lamb, pork chops or veggies, grill until caramelised and serve with a fresh salad or creamy slaw. - Adds a kick to an Parmigiana di Melanzane.	1kg	PB	No Allergens
HS264	MEZZE HUMMUS	Coarse textured, rustic hummus. Fresh, creamy and great topped with a little harissa, pesto or Za'atar.	- The base of any good mezze board. Drizzle with a good quality olive oil and serve with crisp pita, and veggies. - Makes an amazing base for stuffed pita, layer up falafel, pickled turnips, peppers and a bright, red cabbage slaw.	1kg	PB	Sesame
HS522	TOMATO & RED PEPPER HUMMUS	Umami-rich, terracotta-coloured hummus with a cumin back note and a dash of chilli.	- Jazz this hummus up with confit cherry tomatoes, crispy basil leaves and serve with focaccia toast, either as a single side or as part of a delicious mezze platter. - Smear in a toasted focaccia sandwich, filled with sweet roasted peppers, soft salad leaves, crispy halloumi and toasted sunflower seeds.	1kg	PB	Sesame
HS733	CUMIN SPICED HUMMUS	Chunky, textured and rustic hummus. Packed full with cumin and a hint of fresh parsley.	- Let the deep flavours of this hummus shine and serve it simply with za'atar bread or focaccia toast. - Top with toasted cumin seeds, extra virgin olive oil and serve with an abundance of pickled veggies.	1kg	PB	Sesame
DA103	SALSA VERDE	Based on a classic Italian recipe, this fresh and zingy salsa uses fresh spinach, flat leaf parsley and basil, blitzed together with capers, garlic and mustard.	- Adds vibrancy to pan fried sea bass or roast beef.	900g	PB	No Allergens
HS482	BEETROOT & ROSEMARY HUMMUS	A creamy smooth, melt in your mouth texture, aromatic rosemary chickpeas and a sweet beetroot tang.	- Thinly sliced smoke duck breast and roasted beetroots salad or served with Tahini roasted chickpeas and a warm pitta bread.	1kg	PB	Sesame



All information was correct at time of going to press  
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[harveyandbrockless.co.uk](http://harveyandbrockless.co.uk)

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