

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*



SPRING LAUNCH BROCHURE

Forget Easter eggs. Spring is all about fluffy goats' cheeses, fabulous picnics of charcuterie and antipasti, and firing up the barbecue for the first time (with a fruity cocktail in the other hand).

Luckily we've got all bases covered with a stunning range of new and existing products that will put a spring in your step from lemony goats' curd and truffle-infused lardo to Firecracker Olives and Flippin' Amazing Burger Sauce. We've even got a prickly pear purée (try saying that after a few) that will get mixologists' creative juices flowing.



## ARTISAN CHEESES

*We're not the only ones glad to see the back of winter. Cows, goats, sheep and even buffaloes jump for joy at the sight of fresh spring grass for grazing, which means a plentiful supply of excellent milk for making cheese. This is the season for serving a light, zingy goats' cheese with a crisp white wine, but blues, washed rind and hard cheeses also benefit from the longer days and warmer weather.*

**EXISTING**  
**BARREL-AGED FETA (V)** GR126  
*Kolios*

This authentic Greek barrel-aged feta is made from fresh pasteurised sheep's and goat's milk from free grazing animals, according to a traditional recipe. The natural aroma of Mediterranean grasses in combination with maturation in wooden barrels, give this cheese a uniquely rich flavour.  
 200g

**EXISTING**  
**BUFFALO BOCCONCINI 10G (V)** IT941  
*Laverstoke Park*

The only freshly made buffalo mozzarella in the UK is made at Laverstoke Park Farm. Perfect served sliced with ripe tomatoes, fresh basil leaves, olive oil, freshly ground pepper and a little rock salt. These dainty individual balls of soft buffalo mozzarella are delicious as hors d'oeuvres, and sit perfectly pretty in salads.  
 1kg

**SEASONAL / EXISTING**  
**CHEVROTIN AOP** FG271  
*Paccard*

Chevrotin has been produced since the 17th century in the Alpine foothills of the Savoyard Chablis, Bauges and Aravis districts. With its steep gradients, a damp climate and a thin limestone based soil that supports a restricted vegetation, the only domesticated animals that can feed here are goats. They are able to move around with the same sure-footedness as the Chamois who live nearer the mountain peaks.

Production is a small-scale artisanal process. Made from unpasteurised goat's milk, the cheese is fresh, with only a brief maturation period. Ripened on pine timber shelves for a minimum of three weeks, each cheese is turned and washed with brine three times per week.

380g

**EXCLUSIVE / EXISTING**  
**BUFFALO MOZZARELLA (V)** IT042  
*Collebianco*

Buffalo milk has almost twice the fat content of cows' milk and a third more protein, giving authentic buffalo mozzarella more flavour and a softer, juicier texture. Our Collebianco mozzarella is deliciously creamy and is made in a very small family run dairy just south of Naples.

200g

**EXISTING**  
**WESTCOMBE**  
**RICOTTA** EC876  
*Westcombe*

A taste of Italy via Somerset. Westcombe Dairy have been making cheese since 1890 and their Westcombe Cheddar and Duckett's Caerphilly are award winners in their own right. Using milk from their own herd of Friesian cows, means you really are getting a flavour of their unique little corner of Somerset. And now, Tom Calver and his team have turned their expert hands to creating their own locally made ricotta. Light and fresh tasting with a slightly grainy texture and a pleasantly salty, full dairy flavour, this cheese is excellent on sourdough drizzled with a little honey or used for cheesecakes, in pasta dishes or as part of a bruschetta.

250g

**EXISTING**  
**GOAT CURD (V)** EG263  
*Cheese Cellar Dairy*

Produced by our very own cheese maker George Bramham at our Cheese Cellar Dairy in Worcestershire, this luxuriously soft and creamy goat curd is made from raw goats milk which is collected locally from Treworgan Farm, Hereford. The goat curd has a citrus note with a clean goat flavour. The curd offers a plethora of uses from sweet to savoury.

1.1kg

**1** Wild Garlic Cornish Yarg **2** Worcester Blue **3** Pave Cobble  
**4** Langres **5** Winslade **6** Burts Blue **7** Divine **8** Drunken Burt  
**9** Goat Curd **10** St Thom Buffalo **11** Mozzarella Buffalo **12** Bocconcini  
**13** Barrel Aged Feta **14** Westcombe Ricotta **15** Wyfe of Bath





**WILD GARLIC CORNISH YARG (V)** EC477

*Lynher Dairies*

Wrapped in the ramson leaves that grow in woodlands surrounding the dairy. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture. Painting the leaves onto the truckle gives an appearance reminiscent of a parcel wrapped with green silk ribbons. A favourite on spring and summer cheeseboards and a showstopper for wedding cheese cakes.

1kg



**NEW WORCESTER BLUE** EC967

*Lightwood*

Made using milk from their own farm, this pretty blue is produced in small batches - no machines are used here! Described as a cross between a traditional stilton and a continental soft blue. The flavour strengthens with maturity.

1.2kg



**NEW ST THOM** EG080

*Lightwood*

St Thom is an unusual brick shaped, unpasteurised goats' milk cheese from Worcester. Milk is locally sourced. The curd is gently hand ladled into the brick moulds and carefully turned to ensure the unique brick shape is maintained. Simply delicious and a lovely addition to any spring or summer menu.

200g



**WINSLADE** EC788

*Hampshire Cheeses*

This superb cheese was designed as a meeting point between Vacherin and Camembert. Matured with geotrichum moulds – the same found on Camembert – in high humidity, high carbon dioxide fridges and wrapped in a collar of spruce, the result is a quiet floral earthiness. The bark permeates the cheese with subtle woody pine notes. Lovely and rich on the palate and low in salt, it's a wonderful addition to a British cheese board. A firm favourite on menus this year and it's popularity is sure to continue.

250g

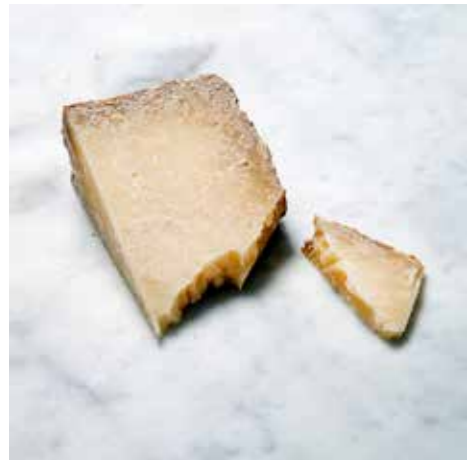


**NEW PAVÉ COBBLE (V)** EE041

*White Lake*

A lactic style ewes milk cheese made by hand in Somerset from the brilliant White Lake Cheese. This beautiful cheese is ashed and in the shape of a flat topped pyramid. Creamy with a slightly citrus flavour, it should show some surface ripening unless it is allowed to dry as it ages. The appearance should change from a wrinkled silvery grey when young to a thicker more natural mold rind dominated by greens and blues. Named Pavé Cobble by cheesemaker Roger, a keen cyclist, as an homage to the famously difficult cobbled cycling stages in the Tour De France.

200g



**CORRA LINN (V)** SC117

*Errington*

This hard ewes' milk cheese is made with unpasteurised milk from Humphrey and Selina Errington's own flock of sheep in Lanarkshire. Comparable with a Manchego or Pecorino, it is matured in cloth for 6-10 months. Flavour will vary throughout the year - mildest in the late summer and strongest in Spring. A fabulous addition to a spring cheeseboard and excellent with beetroot relish and Scottish Oatcakes washed down with a pale ale!

750g



**WYFE OF BATH ORGANIC (V)**

EC288 HALF CUT / EC287 WHOLE  
*Bath Cheese Co.*

Wyfe of Bath takes its name from Chaucer's Canterbury Tales and, like the tale, this succulent, nutty and creamy, semi-hard cheese gives a taste of old England - redolent of buttercups and summer meadows. Made in cloth lined baskets it retains the basket shape and has a soft light caramel colour.

Half Cut 1.3kg / Whole 2.7kg



**APPLEBY'S CHESHIRE**

EC455 QUARTER / EC457 WHOLE  
*Appleby's*

Made by the same family at Hawkstone Abbey Farm for three generations this is the last traditional cloth-bound unpasteurised cheese of its kind. Moist and crumbly with a clean and zesty mouth watering finish. Perfect for this time of year on toasted rye bread with a glass of cider.

Quarter 2kg / Whole 8kg



**NEW AFFINEUR**

**LANGRES** FC531

*Schertenleib*

Langres Schertenleib is traditionally made by the Schertenleib family, with over 40 years cheese-making history. Hailing from the Langres plateau which lies on the cusp of two great wine producing regions - Champagne and Burgundy, this washed rind cheese's distinctive orange rind is gained through a series of washes; first in annatto (a natural colourant used to develop the cheese's ruddy hue) and then in Marc de Bourgogne, an eau de vie made from Champagne grape skins. Washing encourages the pinky orange coloured bacteria (*B.linens*) to develop in the rind, and aids the breakdown of the cheese's lactic chalky centre into something more unctuous and creamy, with a pleasant fruity, boozy note to the finish.

180g



*Burts Blue*



*DiVine*

**NEW**

**BURT'S BLUE (V)** EB391

*Burt's cheeses*

A semi-soft cheese made using pasteurised cows' milk from local dairies. Each cheese is pierced by hand during the ripening process to allow the growth of mild blue veins through the paste with a mouldy coat which can vary seasonally from darker green blues to paler grey blues. The younger cheese is firmer, but as it matures this resistance gives way to a much softer cheese.

180g

**DRUNKEN BURT (V)** EB393

*Burt's cheeses*

Burt's Blue cheese washed in cider.

180g

**DIVINE (V)** EC154

*Burt's cheeses*

Burt's Blue, washed in cider and then wrapped in vine leaves. It captures the flavour of the Drunken Burt but with characteristics more like a typical washed rind cheese.

180g



## BRITISH CHARCUTERIE

The great British charcuterie revolution is gathering pace with a raft of increasingly sophisticated and specialist products from new-wave artisan producers. Think spreadable Dorset N'duja and cider-cured chorizo.

## CAPREOLUS

David and Karen Richards started Capreolus in 2009. They had been curing in their farmhouse kitchen for friends and family for several years, so with a full recipe book they started to scale things up. All of their meat is free range, often rare breed, and only from local farmers known to have the highest standards. Spices are carefully sourced and freshly ground for each batch, which is then made by highly skilled butchers, father and son Robert and Aaron.

NEW

**COLD SMOKED MUTTON SLICED** CA243

Capreolus

West Country leg of mutton cured with rosemary, juniper, garlic, black pepper, and port, air-dried and beech wood smoked. The rich flavour of the mutton is balanced by the sweetness of the port. It makes an excellent salad served with peppery watercress or rocket and a good balsamic vinegar.

10 x 30g (300g)

NEW

**DORSET N'DUJA X 5** CA245

Capreolus

A spreadable salami originating in Calabria and bursting with chilli. These fermented, air-dried sausages in natural hog casings are made from wonderful free-range Dorset pigs. Delicious crumbled onto pizza or tossed with white crabmeat and linguini. Adds a rich fiery kick to sauces, much like a meaty mustard.

5 x 135g approx (600g - 700g)

NEW

**TRUFFLE INFUSED LARDO** CA244

Capreolus

The thickest back fat from free-range pigs is cured for two months with rosemary, garlic, sage, juniper and black pepper then fermented; altering the structure of the fat and making it melt at a lower temperature, giving a silky mouth-feel. Brushed with English truffle oil and allowed to slowly infuse. Always very thinly sliced, it's amazing on hot sourdough, shaved over a risotto or draped over scallops or asparagus... the list of loveliness goes on.

500g - 1kg

**1** Cold Smoked Mutton Sliced **2** Red Wine and Draycott Blue Cheese Poker **3** Cumbrian Ham **4** Dorset N'Duja **5** Sliced Duck Breast **6** Red Wine and Draycott Blue Cheese Salami **7** Smoked Lomo **8** Royale Ham **9** Smoked Salmon Long Side Sliced **10** Truffle Infused Lardo **11** Sage and Mustard Salami Sliced **12** Cumberland Salami Sliced **13** Smoked Venison **14** Spicy Cider Chorizo Poker

## SOMERSET CHARCUTERIE

Andy Venn and James Simpson decided to turn their hobby of creating their own charcuterie into a business over a pint of cider at a local lawn-mower race. After many months and late nights, they set up their first farmers' market and Somerset Charcuterie was born. All their meat is free-range, outdoor reared and the pork comes from slow growing, rare breed pigs: Saddleback, Tamworth, Oxford Sandy and Black, British Lop and Mangalitzta. Combining this pork with slow air-drying gives their products an intense robust flavour.

NEW

**SPICY CIDER CHORIZO POKER X 20** CA507

Somerset Charcuterie

The Spanish classic with a flavour of Somerset. Cured with cider brewed locally the chorizo becomes more complex with balanced sweet and sour notes and a developing heat. Great with cider or beer and great with shellfish, firm white fish and chicken.

20 x 35-40g approx. (700g - 800g)

NEW

**RED WINE AND DRAYCOTT BLUE CHEESE POKER X 20** CA506

Somerset Charcuterie

That perfect combination of red wine and blue cheese all wrapped in an individual salami. Made using only fresh ingredients (no nasty cheese powders here), air dried to deliver a strong snap. A good addition to a tapas or charcuterie platter or as a stimulating snack.

20 x 35-40g approx. (700g - 800g)

NEW

**RED WINE AND DRAYCOTT BLUE CHEESE SALAMI SLICED** CA247

Somerset Charcuterie

So popular as a poker that it has now grown up into a fully-fledged salami. Try a couple of slices on Danish rye with cream cheese.

100g

NEW

**SAGE AND MUSTARD SALAMI SLICED** CA246

Somerset Charcuterie

With classic British flavours: fresh sage, locally brewed cider and yellow mustard seeds slowly cured to produce a complex salami blending sweet, sour, salt and umami. Delicious with a glass of Rioja or Somerset cider, it sits nicely alongside a good vintage cheddar (and we have plenty).

100g

NEW

**SLICED DUCK BREAST** CA249

Somerset Charcuterie

Somerset free-range duck breast with the simplest of cures to allow the natural flavour to shine. Intensely flavoured, creamy and indulgent, best enjoyed as the centre-piece of an antipasti board and complemented by a crisp, slightly bitter leaf like frisée.

100g

## GREAT GLEN

Great Glen specialises in producing charcuterie using only wild Scottish venison. They are a family business set up ten 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 Jan as he is passionate about preserving as much of the unique and unrivalled flavour of wild venison as he possibly can.

**NEW**  
SMOKED VENISON CA389  
Great Glen

Prime cuts of local, wild venison are dry cured and oak smoked by hand, then matured for three months. Wonderful on it's own, this makes the most impressive canapés: try on an oatcake with cream cheese and redcurrant or wrapped around asparagus.

75g

## SUFFOLK SALAMI

Lane Farm's salami has been a great success at Harvey & Brockless over the last few years, gaining many loyal fans. The farm, run by pig farmers Ian and Sue Whitehead, with their eldest daughter Rebecca, is very much a family business. They fell in love with salami after a family holiday to Italy 10 years ago and started perfecting their own recipes, lending Italian traditions with great outdoor-reared Suffolk pork and local herbs.

**NEW**  
SMOKED LOMO CA248  
Suffolk Salami

This is the latest addition to the Suffolk salami range, cured and smoked on the farm it is a delicate finely textured meat that should be savoured as the focus of an antipasti board, the flavours and texture work perfectly with caperberries.

90g

## WOODALL'S

Woodall's is a rare business - a traditional British curer, smoker and producer of air-dried hams and salamis with eight generations of experience, perfecting 150 year old family recipes. It's fantastic range has been enjoyed on the Titanic as well as Concorde!

**NEW**  
CHARCUTERIE SELECTION CA410  
Woodall's

A trio of our most popular Charcuterie from Woodall's; Cumberland Salami, Cumbrian Ham and Royale Ham, in a convenient pack - perfect for two servings.

100g

## SPRINGS SMOKERY

Springs are master smokers for a reason. Using traditional kilns and 100 year old artisan techniques, the salmon is expertly sourced, meticulously hand filleted and smoked using logs of Sussex oak sourced from the forests around Arundel. Only whole logs are used, as they flavour the salmon more delicately than chips or shavings - and they smoke for up to 30 hours; that's three times longer than many commercial smoked salmon producers! The resulting salmon is infused with a subtle smoked oak flavour that Springs (and we!) believe is unmatched by any other.

**NEW**  
SMOKED SALMON LONG SLICED CA501  
Spring Smokery

These fillets are cured in good old fashioned dry salt, no hidden nasties. A day later, the fish are hung in their traditional brick kilns over smouldering logs of Sussex oak. Delicately flavoured and delicious, serve simply with a wedge of lemon and some crusty soda bread. Whole side, long sliced with skin on.

1kg

**NEW**  
SMOKED SALMON D CUT SLICED CA503  
Springs Smokery

Skinless whole side of smoked salmon, sliced at a 30° angle to give 'D' shaped slices.

1.3kg

**NEW**  
HOT SMOKED SALMON CA505  
Springs Smokery

Smoky and delicate. Smoked immediately above the fire, the salmon takes on a melt in the mouth texture, available as whole sides.

1.2kg

**NEW**  
GRAVADLAX CA504  
Springs Smokery

Scandinavia, via Sussex. Gravadlax is a wonderful alternative to smoking salmon. Instead the fish is cured in a sprightly marinade of dill, salt, brown sugar and plenty of brandy.

1.2kg

## DELL'AMI OLIVES

If you thought olives only came in green and black, then think again. We've searched out some remarkable products from around the world that are available in a kaleidoscope of different flavours, colours and sizes.

**NEW**  
FIRECRACKER OLIVES (PITTED) DA199  
Dell'ami

Classic pitted Kalamata and Halkidiki olives marinated in a fearsome mix of Naga, Aleppo and Bird's Eye chillies, black peppercorns and garlic. Eye wateringly hot and not for the timid of tongue.

3kg

**NEW**  
VERBENA SUNSHINE (WHOLE) DA200  
Dell'ami

Whole delicate green Nocellara and crunchy Halkidiki in the lemoniest marinade, made with fresh lemon zest and preserved lemons adding to the citric punch of lemon verbena, also with a little turmeric and a sprinkling of black pepper.

3kg

**NEW**  
THREE SHADES OF GREEN (MIXED) DA198  
Dell'ami

Fresh, simple and colourful this is a blend of whole baby Nocellara, red-pepper stuffed Halkidiki and Caperberries. A blend of great colour and texture.

3kg

**NEW IMPROVED RECIPE**  
MARRAKECH (PITTED) DA140  
Dell'ami

We felt our Marrakech mix could do with a few tweaks six years on, so we have adjusted the spices a little, reducing the cumin and adding coriander seeds and cinnamon quills. The finish is now a little more balanced, with each of the spices contributing to a vibrant market full of flavours.

3kg

**NEW SIZE**  
GORDALS IN RETAIL TINS OG086  
Dell'ami

The ever popular piquant gordals now in a ring-pull single serve tin. A perfect bar olive ready to drain and serve straight from the tin with a few cocktail sticks.

150g



**1** Marrakech New Improved **2** Firecracker Olives **3** Three Shades of Green **4** Verbena Sunshine **5** Gordals

## HARVEY & BROCKLESS SAUCES

From our sauce kitchen in New Covent Garden Market Karen Austen and Jacqui Leung have created four new punch-in-the-mouth flavours to add to the sauces we launched so successfully last year. Long, slow cooking gives our sauces deep, rounded, finely balanced flavours.

### GOTCHA KETCHUP (V) HS416

Harvey & Brockless

A glossy terracotta red Korean inspired sauce, made using a traditional Korean gochujang fermented chilli paste. Sweet and sour flavours are followed by a smoky, umami chilli kick that makes it perfect for dipping, marinating and generally enhancing almost anything. It is vegetarian, dairy free and gluten free.

500ml

### JAMES BROWN SAUCE HS443

Harvey & Brockless

This funky brown sauce is a smooth blend of Granny Smith apples, slowly cooked in Suffolk Ale with tomato, balsamic vinegar, muscavado, tamarind and molasses, spiced with cloves, coriander and black pepper. It is dairy free and gluten free.

500ml

### FLIPPIN' AMAZING BURGER SAUCE HS440

Harvey & Brockless

Yes we said it. This is made by mixing an incredible reduction of red onions, red wine and balsamic vinegar and a little chilli to our free-range-egg mayo to make a hot, piquant, creamy dollop of loveliness. It is dairy free and gluten free.

2Ltr

### BLOODY MARY SALSA HS411

Harvey & Brockless

A rich smooth hot tomato salsa with a blast of celery salt, Cayenne and a glug of Worcestershire Sauce. Your fish finger sandwich will be transformed. Bring your own vodka. It is dairy free.

2kg

1 James Brown Sauce 2 Flippin' Amazing Burger Sauce 3 Bloody Mary Salsa 4 Gotcha Ketchup

## PONTHIER PURÉES

Oranges are not the only fruit at Ponthier in the South West of France. The family business has long created ingenious purées and coulis with an array of fruits, from apples and pears to guavas and lychees. But they have now also turned their attentions to vegetables, as well as introducing a deliciously summery prickly pear purée made with fruits from Mexico.

NEW

### RED PEPPER PURÉE PU071

Ponthier

Spain is the ideal terroir for growing peppers as they need high temperatures when they begin to grow. The California Wonder is a variety producing vegetables with a sweet flavour and bright colour.

1kg

NEW

### TOMATO PURÉE PU077

Ponthier

The tomato variety chosen for Ponthier's purée, flowers in the fields throughout the summer. It offers a delicious combination of acidic and sweet notes for perfect balance on the palate.

1kg

NEW

### YELLOW PEPPER PURÉE PU073

Ponthier

When ripened on the plant, the yellow pepper becomes red. Requiring a great deal of sunshine and hot weather, the variety chosen to produce this Ponthier purée enjoys the climate in Murcia, Spain.

1kg

1 Beetroot Puree 2 Yellow Pepper Puree 3 Tomato Puree  
4 Pumpkin Puree 5 Red Pepper Puree



NEW

## BEETROOT PURÉE PU079

Ponthier

Beetroot originates from the Mediterranean coasts where it still grows wild today. Several French regions including Rhone-Alps grow very beautiful beetroot varieties thanks to the moderate dampness, the sunny weather and the light, fresh, deep and rich soil. This purée has a gorgeously rich, deep burgundy colour, naturally sweet and is earthy to boot. Exactly what you would expect from a 'wild' beetroot.

1kg

NEW

## PRICKLY PEAR PURÉE PU051

Ponthier

There are many varieties of prickly pear, also called Barbary fig. Some are yellow, others red or orange. Ponthier has selected a prickly pear from it's original country where it forms part of the national flag. Mexican prickly pears are different because of their sweet flavour and the astonishing ruby colour of their flesh, and with a flavour comparable to that of a watermelon, prickly pear is tipped to be a summer favourite in mixologists' concoctions!

1kg

NEW

## PUMPKIN PURÉE PU075

Ponthier

The pumpkin used for this purée originates from South America. The climate of the Moroccan plain of Doukkala-Abda is perfectly suited to pumpkin farming where there are over 300 days of sunshine a year. This purée has a 'warm', smooth and naturally sweet flavour perfect for use in sweet and savoury recipes.

1kg

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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.

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