

SMITH & BROCK



EXPERTLY SELECTED, PROUDLY DELIVERED

THE FORAGER'S REPORT - 06/05/19

Hi Chefs ,

Some highs and some lows in this weeks Foragers Report;

If you haven't already tried maitake then here lays the perfect opportunity, there is a hefty price drop for one week only on our maitake, it's the cultivated cousin of the much sought after Hen of the woods and has a real depth of flavour with bundles of yield. Contact your sales representative!!

Loud whispers that Scottish girolle could be with us at Smith & Brock in 5-6 weeks so get in the queue and drop me an email so I can ring your buzzer when it lands at HQ:

daniel@smithandbrock.com

In the meantime there are some really beautiful gradable Portuguese available to help those who have the girolle twitch.

Morel, sadly, is slowing down now so quantities will fall steadily, we predict another fortnight to 3 weeks on them.

Wild garlic we have found supply which will see us through for almost another 2 months with plenty of micro garlic also up for grabs so don't remove this from the menu just yet.

Here at Smith & Brock we have started to work with a specialist forager company who have an amazing range of wild syrups, cordials and salt in their range which we now stock and are on our availability list, personal favourites are sweet cicely syrup and elderflower syrup also the hogweed salt is a magical alternative to the ever popular celery salt.

Cauliflower fungus has taken the mushroom world by storm and quite rightly so, until its wild version is out I'd suggest indulging in this beauty which is cultivated and luckily means a year round availability.

Our range of wild flowers is forever growing and a product for the perfect pastry chef, the favourites being gorse flowers, wasabi flowers (This really packs a punch) and lastly lilac flowers which are as beautifully fragrant as they are visually.

If you'd like images and descriptions, do hit the follow on our socials.

@smithandbrock

@danielkelleher.smith.and.brock

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@jade_smithandbrock

Thanks Guys



SMITH & BROCK FORAGER'S REPORT #7

WHAT'S HOT THIS WEEK

WILD MUSHROOMS

Turkish Morel
graded
USA trompette
St Georges
Mousseron
Girolle

EXOTIC MUSHROOMS

Cordyceps
Black wood ear
(cultivated)
Maitake
Pied blue
Organic shiitake
Shiitake
King oyster
Mini king oyster
Shimeji
(brown+white)
Organic nameco
Termite Mushrooms
Horse mushroom
Mini chestnuts
Cauliflower fungus

COASTAL VEGETABLES

Sea purslane
Sea beet
Rock samphire
Sea cabbage
Sea kale
Salty fingers
Sea radish
Sea arrowgrass
Sea Leeks
Sea Aster

DRIED MUSHROOMS

Dried cep
Dried shiitake
Dried wild mix

FOREST

Wild Garlic
3 cornered leeks
Garlic scapes
Douglas fir
Juniper branches
(with berries)
Scots pine
Spruce pine
Meadow hay
Chickweed
Oak moss
Reindeer moss
Japanese knotweed
Sweet cicely
Wild chervil
Meadow sweet
leaves
Black mustard
Scurvy grass
Pennywort
Dandelion
Nettle tops
Pink purslane
Wild garlic buds
Wild fennel
Fiddleheads
Fireweed
asparagus
Bitter asparagus
Mustard flowers
Garlic mustard
Flowers

FRESH CORNISH SEAWEED

Sea lettuce
Sea spaghetti
(young shoots)
Pepper dulse
Dulse
Mermaids hair
Kelp
Sargassam
Bladder wrack

EDIBLE FLOWERS

Gorse buds
Cherry blossom
Dandelion flowers
Darwins barberry
Mixed wild flower
(savory)
Mixed wild flower
(dessert)
Wild wasabi flowers
Lilac flowers
Wild chervil flowers
May blossom
Wild garlic flowers
Three cornered leek
flowers

FLAVOURED SALTS

Seaweed salt
Hogweed celery salt
Spicy hawthorn salt
Elderberry salt
Mushroom salt

CORDIALS

Nettle cordial
Elderflower cordial

SYRUPS

Elderflower syrup
Birch sap syrup
Pure birch syrup
Sweet cicely syrup
Roasted dandelion
syrup
Coffee syrup



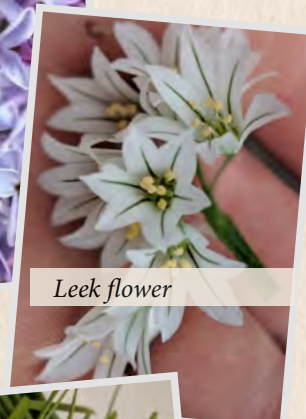
Japanese knotweed



Sweet cicely



Lilac flowers



Leek flower



Garlic scapes

