

SMITH & BROCK



EXPERTLY SELECTED, PROUDLY DELIVERED

THE FORAGER'S REPORT - 03/06/19

Hope all's well,

TRUFFLE

Australian truffle are here, these puppies are straight from the ground in western Australia and with us within 2 days from harvest with such short turn around comes longer life and guaranteeing you the prime product. As you can see from they are already at a great level of ripeness and sizes are currently varying from 10gm to 30gm golf balls. Be sure to give us a shout if you'd like a personal visit with these Aussie pearls of joy

MUSHROOMS

Canadian morel are a very neat replacement visually for the ever popular Turkish variety, yet not quite as flavourful

Portuguese girolle continuing to impress and they have that sweet apricot smell about them

Bulgarian mini girolle is a beautiful 1cm-5cm pre graded product, when ordering Girolle do specify mini

Mousseron are the best priced product at the moment and despite its small size the flavour is huge and prep minimal

St George are clipping the heels of Mousseron from a money point of view and flavour

Whole cep ranging in size yet all equally as firm and flavourful as each other

Black trompette will be dead and buried before the end of this week

Cauliflower fungus is still taking the game to the wild and proving very popular, if you still haven't tried then you should!

Maitake 'The Dancing Mushroom' - great yield, great taste, great price

Wild mix mushroom trays are being made in house and for next week will consist of a mixture of the above or you can request a bespoke mix with your sales rep

FORAGED GOODNESS

Coastal mix will contain a mixture of the best coastal veg

Sea aster is growing in size and flavour

Sea purslane, like sea aster is basking the summer sun and really doing it the world of good

Sea beet is stunning as always a great piece of British coastal greenery

Sea kale has been absolutely top notch tender kale tops ranging from green to purple in colour this adds a whole new edge to any dish

Salty finger, Jelly babies of the sea, whatever you call them they're still the succulent to get on your menu

Garlic scrapes come in, they go out, amazing product which need to be tried

Best fresh Cornish seaweeds this week consist of:-

- Sea lettuce
- Sea spaghetti
- Pepper dulce
- Kelp

SMITH & BROCK FORAGER'S REPORT #11

Tel.: 0203 621 4242 @smithandbrock www.smithandbrock.com Arches 254-255, Grosvenor Terrace, London SE5 0NP

WHAT'S HOT THIS WEEK

WILD MUSHROOMS

Canadian morel
Girolle
Mini girolle
Mousseron
St Georges
Whole cepes
Wild mix mushrooms

EXOTIC MUSHROOMS

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

COASTAL VEGETABLES

Rock samphire
Salty fingers
Sea arrowgrass
Sea aster
Sea beet
Sea cabbage
Sea kale
Sea leeks
Sea purslane
Sea radish

DRIED MUSHROOMS

Dried cep
Dried shiitake
Dried wild mix

FOREST

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

FRESH CORNISH SEAWEED

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

EDIBLE FLOWERS

Cherry blossom
Dandelion flowers
Darwins barberry
Mixed wild flower (savory)
Mixed wild flower (sweet)
Wild wasabi flowers
Red haw flower
Sweet cicely flowers
Three cornered leek flowers
Wild chervil flowers

FLAVOURED SALTS

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

CORDIALS

Elderflower cordial
Nettle cordial

SYRUPS

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



Pine cones



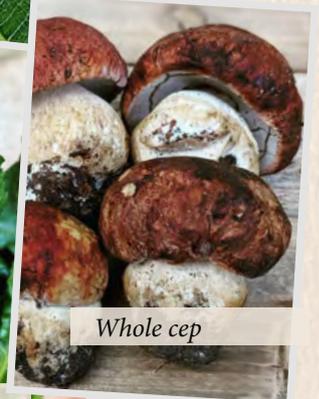
Australian truffle



Fig leaf



Sea beet



Whole cep



Chicken of the wood



Graded girolle

<https://www.instagram.com/danielkelleher.smith.and.brock/>

SMITH & BROCK FORAGER'S REPORT #11

Tel.: 0203 621 4242

  @smithandbrock

www.smithandbrock.com

Arches 254-255, Grosvenor Terrace, London SE5 0NP