

SMITH & BROCK



EXPERTLY SELECTED, PROUDLY DELIVERED

WEEKLY PRODUCT UPDATE - 26/08/19

IN SEASON

Plums

Current offerings include the versatile Victoria Plum, a great all-rounder, a great fruit bowl addition and to cook with, this full flesh, juicy plum works well with savoury and sweet. As plums cook down they increase in acidity making them perfect with more fatty meats like duck and pork.

Greengages have a higher pectin content making them a great choice for chutneys and jams. They work exceptionally well with oily fish such as mackerel, or puréed for jelly's, cocktails and sorbets.

Each variety has quite a short window so make use of them while they are here.

A favourite amongst many Marjorie seedling will be the variety we will see later in the season.

Also available Damsons and Mirabelles. (Mirabelle's coming from France, other plums mentioned are from Kent)

Also in season:

- Apple red flesh
- Blueberries
- Broad beans
- Cob nuts
- Corn
- Courgettes
- Courgette flowers
- Strawberries
- Raspberries
- Rainbow chard
- Peas
- Kale (including red white and purple variegated (pre order those!))



SEASONAL HIGHLIGHT OF THE WEEK

TURKISH FIGS !

Get them before we eat them all.

Delicious Turkish figs are flying out the door.
Red flesh, jammy figs, super sweet.



IMPORTANT NEWS

Please be aware that we will have a difficult 2–3 weeks, broccoli will remain high in price.

Cauliflower is easing. Note that both products are dependent on weather. The settled weather as we have this week will ease things.

Avocados, as mentioned on last weeks market report, will increase in price, rest assured we are always looking for the best options for our customers both in quality and price. The demand is forever increasing therefore having the knock on effect of not enough product to go around! Demand also naturally increases prices! We will keep you posted as the weeks go by.

Cherries will end soon,

Sweet potatoes and cucumber remain high in price for this time on year. English cucumber crop was in short supply therefore imported are coming in and higher in price than the home grown.

Please note that the mangoes skin this last week has been more green however they are ready to eat and taste good!

FRUITS ET LEGUMES DE FRANCE

We have deliveries coming in direct from Rungis twice weekly, with a selection of 360+ fruit and vegetable stalls, the offering is vast! If you need something that's a bit special that we don't always see here in the UK market, maybe VIP fruits for your guest rooms, some high quality

loose salads, baby veg, tomatoes.... Let us know and we will shop for you! Speak to your account manager about anything you may be looking for.

Note specialities will be sold by box.

FRUTTA E VERDURA DAL ITALIA

We have a direct supply of Italian seasonal produce, we are kept up to date weekly with the best seasonal Italian fruits and vegetables, contact

your account manager for more information on the Italian offerings!

IN SEASON – EUROPE

Apricots

Apples and pears from Mouneyrac
(these are superb quality, a 5 star choice for
fruit bowls and kitchen use alike!)

Muscat grapes

Peaches blood, white and yellow (pre order
the blood peaches) European stone fruits
ends in September)

Nectarines

Figs from Provence

Fennel

Borlotti beans

Yellow beans

Bunched beetroot

Stripy aubergine (pre-order)

Round courgettes

Prickly pear

Seedless watermelons (pre-order)



NEW PRODUCT

Amarena Fabbri

Since 1905 these small dark cherries have
been bottled in syrup by the Fabbri family.
Traditionally used in dark chocolate dessert,
but many more ways to use this quality
product in your dishes.

