

SMITH & BROCK



EXPERTLY SELECTED, PROUDLY DELIVERED

WEEKLY PRODUCT UPDATE – 16/03/20

With spring menu changes on the horizon, lets focus on what's good now and going forward.

Asparagus: English is available, a little early but we do have Wye Valley coming in, they harvest their asparagus from March until July.

We also have stocked some stunning Italian Jumbo white asparagus which is going down a treat, French asparagus can be pre ordered however, so do expect to pay a higher price for this product. Once the celebrated English asparagus is in full swing that will be the best option, both for quality and price.

Peas & broad beans: Italian currently, English peas generally starts around May/June. broad beans just after.

Rhubarb: Harvest from March until July, we have an abundance of top quality forced UK rhubarb coming in.

Morels: Turkish starting now, high in price however, that will decrease as the weeks go by. It is often asked why morels are so expensive, Morels are hollow, therefore more volume has to be gathered to make a kg than more solid wild mushrooms such as porcini and chanterelles. Therefore more time consuming to forage and a more skilled operation. Season is typically March–May.

Purple sprouting broccoli: Grown in the UK since the 18th century, purple sprouting has grown in popularity over the last 30 years, its now at its best. March–May. Best months will be March and April.



Wild Garlic: The ever popular wild garlic season has just begun, considered a good preventative medicine to ward off colds, coughs and flu and makes a cracking pesto. Season typically runs through until June.

Jersey Royals: UK's Famous Jersey Royal potato glasshouse product has started and is in stock now, outdoor product harvest begins in April.

Also great now: **Leeks, celeriac, kale, chicory, spring onions, shallots, sea beets, sea aster**



ITALY

- Artichokes mammole (highly recommended)
- Artichokes spikey
- Blood oranges
- Peas
- Broad beans
- Rainbow chard
- Datterini tomatoes
- Marinda tomatoes
- Nettles
- Radicchio (Tardivo, Pink, castelfranco)
- Radicchio di padova
- Tropea onions
- Roquette domestica
- Roquette wild
- Leafy oranges tarocco
- Leafy Sicilian lemons



Spikey artichokes



Artichokes mammole



Broad beans



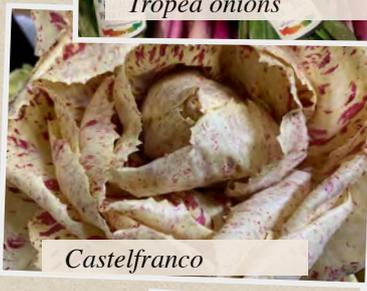
Peas



Tropea onions



Pink raddicio



Castelfranco



Tardivo



Radicchio di padova



Datterini



Marinda



Wild roquette bunched

FRANCE

Apples (golden delicious, red chief, fuji, gold rush, Braeburn) – we highly recommend the gold rush apple.

Conference pears

Crosnes

Baby veg

Baby artichokes

Celeriac

Gariguette strawberries (pre-order)

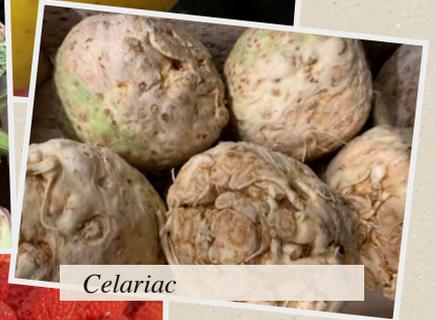
Heirloom Tomatoes

Romanesco

Seaweed



Baby bunched artichokes



Celeriac



Gariguette strawberries



We are now stocking the fantastic products of Prince De Bretagne. The brand was created in 1970 to give a clear identity and emphasis to the regional heritage of the vegetables produced along Brittany's northern coast.

We are currently stocking their beetroot, baby veg (currently baby beets and baby turnips), heirloom tomatoes and romanesco. Their baby veg is premium quality, when the full European baby veg season begins as we go further into spring we will be looking to move over from Yukon product to Prince.

For the month of April the price will be matched with the current south African product, next month you will only see a slight rise in price for the prince product, which has a higher yield so really no rise at all!



Baby beetroot



Heirloom tomatoes



Romanesco

