

What's new...

 Ethical food brand **Mr Organic** says it is the first company to offer a complete BPA-free range of tinned tomatoes – whole, cherry and chopped. Often used in food packaging, bisphenol A has been deemed harmful to health by a number of scientific studies. RRP of £0.99-£1.29.
www.mr-organic.com



Co Down's Rademon Estate Distillery has developed a limited edition cask-aged version of its award-winning **Shortcross Gin**. Launched in Fortnum & Mason, the gin has been rested in French oak casks from the Chateau de La Ligne in Bordeaux, adding summer berry flavours and rose and vanilla notes. Just 300 bottles (70cl, RRP £40) of the 44% proof spirit are available to the trade.
www.shortcrossgin.com

 **Marriage's** has boosted its home baking range with two Golden Wholegrain flours. Both the bread flour (RRP £1.59) and the plain flour (RRP £1.29) come in 1kg bags and are said to have a sweeter, milder flavour and lighter colour than traditional wholemeal flour.
www.goldenwholegrain.com



Coffee Care covers the full spectrum with extensive retail bag range

After more than 30 years of supplying foodservice, Coffee Care has launched a retail range 20 different coffees in response to growing demand from consumers.

The range (RRPs £5.50-£7.50) features coffees ground for filter and cafetiere, whole beans and beans roasted darker for consumers who "enjoy a more traditional espresso flavour".

The line-up includes the Yorkshire company's Great Taste award-winning El Salvador Monte Sion Estate coffee and its triple-certified (Fairtrade Foundation, Soil

Association and Rainforest Alliance) Peruvian Etico.

Each bag features a guide offering notes on strength, acidity and body and the ideal brewing equipment and method for each type of grind.

"We regularly receive calls and visits from customers of our customers enquiring how they can buy Coffee Care coffee to take home," said operations director Sarah Oliver. "It's fantastic that we have now made accessible not only a great looking product, but one that is designed to be as informative as it is enjoyable."

www.coffeecare.co.uk



Chef's selection

FOOD WRITER CLARE HARGREAVES INTERVIEWS TOP BRITISH CHEFS ABOUT THEIR FAVOURITE STORECUPBOARD PRODUCTS



Sebastian Snow

Chef-owner, The Plough & The Five Alls

Sebastian Snow worked under chefs including Antony Worrall Thompson before going on to run Snows on the Green in west London, with his wife Lana.

After success at the Swan at Southrop in the Cotswolds, the Snows took on the lease of The Five Alls at Filkins nearby.

Last year, they also opened The Plough restaurant and rooms, at Kelmescott.

www.theploughinKelmscott.com

www.thefiveallsfilkins.co.uk

Trevez 1862 Serrano Ham set

These hams are cured for 24 months in the village of Trevez in Spain's Sierra Nevada, and are called 1862 because that's when this ham gained its royal seal of approval. I like its pleasing taste and texture, nice and dry, but it's also a sensible price. We keep the leg out on the bar and sell it as a nibble, sliced thinly onto boards. We also use it to wrap chicken breasts and when we get down to the bone, we use it in pea & ham soup or casseroles.

www.bellota.co.uk



Brinkworth Blue cheese

A firm fixture on our cheeseboard, this pasteurised cheese is one of several crafted in Wiltshire by Ceri Cryer, whose family has kept dairy cows at Hill End Farm since 1910. I also use it in salads and to stuff fowl. It's less peppery and moist than other blues such as Roquefort. It's also less creamy than some of the Continentals. More like a Stilton.

www.brinkworthdairy.co.uk



Upton Smokery smoked sea salt

This beige-coloured salt is smoked just up the road from our Five Alls pub and Chris Mills is one of the first producers we met when we moved to the Cotswolds. The smoked salt is good with fresh fish or meat, especially roast chicken. We also use it – together with vodka and beetroot – to cure salmon.

www.uptonsmokery.co.uk



Fino white balsamic

This is produced by a British couple who emigrated with their three children to Spain and bought a 30-acre farm in Andalusia. They mainly produce olive oil but I really love their white balsamic, something that's relatively rare. It's made in Montilla from the Pedro Ximenez grape, and is unbelievably good – sharp but also sweet. I put it to a range of uses, from dressing salads in the summer to deglazing fish dishes like scallops. You only need a tiny bit as a little goes a long way.

www.finooliveoil.co.uk

Coln Valley smoked salmon

I like this smoked Scottish salmon as it's not too dry but not too greasy either. It's smoked over oak and beech in traditional brick kilns. It's a real go-to ingredient. We serve it to our breakfast guests, for instance, and I also do a slate of smoked salmon accompanied with an Asian dressing that includes avocado, coriander, lime, chilli and soy.

www.colnvalley.co.uk

