

Mise en Place

THE SPECIALITY FOOD COMPANY

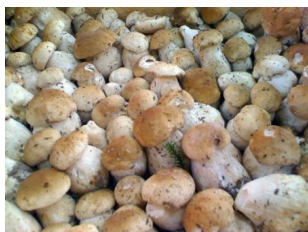
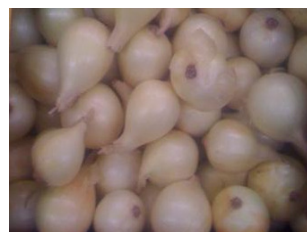
Live From Rungis 25th August 2010



Here they are!!! Back again for another campagne, Jerusalem Artichokes have just arrived this week from Brittany.



Sweet onions from Cevennes have started this week. The first onions to benefit from the A.O.C which entails a way of production and guarantee of the origin. Thin skin, juicy and naturally sweet are the characteristics of this hand harvested onion used by top chefs around the world. Available in 10 kg 60/80, 20 nets x 500g and ready made as onion marmalade.



The cepe were fantastic this morning, firm and bright with little or no 'infestation'. However this is a truly wild product that not only grows in lunar cycles making supply irratic, but is also prone to flies laying their eggs inside when the weather is humid and damp. A small amount of maggots is normal and we will always endeavour to keep this under 15%.



The wet or fresh walnut season is just beginning but please peel the nut after shelling as the skin is bitter and bears no reflection on the real eating quality. Walnuts come in different varieties, from different regions and serve different purposes. As the season progresses we will report on those varieties as they appear – any excuse to eat this delightful product.



We have started getting tiny baby Ratte potatoes from Brittany and they are the best we have seen in a long time. The quality and grading is excellent. They are packed in 5kilo wooden boxes, washed and tossed in peat to prevent as much as possible the light from turning them green. We also have an excellent 10kilo box of medium sized tubers ideal for those wanting to use them for mashing and turning. Both types are from specialist farmers.



We are currently promoting veal racks that are approximately six kilos in weight. We have had a good response and positive feedback, so please look out for them in the meat section of the price list.

