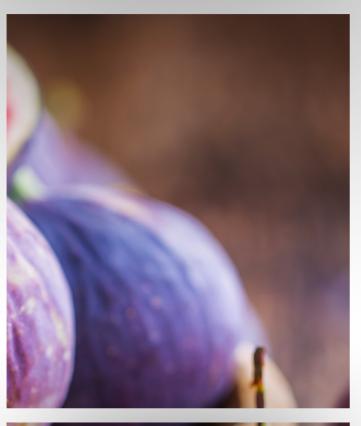
FOODSERVICE SUPPLIER OF THE YEAR







FRUIT AND VEGETABLE

MARKET REPORT

NOVEMBER 2023



HAND PICKED. HAND DELIVERED.



NOVEMBER 2023

Hello!

As autumn turns to winter and the nights start to draw in, there's still plenty to look forward to – November is the month of vibrant fruit and veg!

Carrots, sweet potatoes, golden and candy beetroot, deep red cabbage and purple sprouting broccoli are available to provide bright finishing touches to a wide variety of dishes.

They're joined by kiwis, leafy oranges, mandarins, persimmon, grapefruit, cranberries, lemons and limes helping to keep both your menus and meal times colourful!

And with November also marking World Vegan Day (1st Nov) and Veg Pledge 2023 (1st – 30th Nov), what better time is there to take full advantage of this month's rainbow of available produce?

Happy November,



Best, The County Supplies Team







HAND PICKED. HAND DELIVERED.

THE MARKET CHEF

Our *Market Chef* series is a celebration of how to cook with the best seasonal produce.

This month, one of our favourite chefs, Ryan Stafford is using some of autumn's finest produce to rustle up a delicious English Comice pear & burrata plate and Castelfranco radicchio winter caesar salad.

1. English Comice Pear & Burrata Plate

Looking for an easy-to-prep starter or a delicious sharing plate? This recipe ticks all the boxes!

We're combining seasonal English Comice pears with lashings of creamy burrata topped with hazelnuts, rosemary and freshly sliced truffle. It's pear-fect!

2. Winter Caesar Salad

First grown in the 18th Century, Castelfranco is still as popular as ever and its crunchy texture and mild flavour means that it's great grilled in a salad.

This month, we're using it in a twist on the traditional Caesar salad – anchovy fillets, toasted pistachios, drizzled with a tasty Bagna Cáuda dressing. What more could you want from a seasonal salad?





For more seasonal recipe inspiration and top chef tips visit the *County Supplies website* where you'll find a wide range of delicious menu ideas from our Market Chef series.





- Agria potatoes
 English
- Baby piccolo parsnips
 Fresh Gro, English
- Black cabbage
 D & J Hayward, English
- Broccoli
 Spain
- Brussel stalks
 James Hayes, Scottish
- Brussel sprouts
 Cooks Farm, English
- Brussel tops
 James Hayes, Scottish
- Chervil root
 French
- Courgettes
 Spanish
- Crapaudine beetroot
 French
- Cime di rapa
 Italian
- Curly kale
 D & J Hayward, English
- Hispi cabbage
 D & J Hayward, English
- Jerusalem artichokes
 Doddington Farm, English
- Marrows
 Stanhill Farm, English
- Mixed bunched carrots
 Pagets Farm, English
- Mixed Chantenay carrots
 Fresh Gro, English
- Orange Chantenay carrots
 Fresh Gro, English

- Organic summer squashes
 Bedlam Farm, English
- Parsley root
 French
- Parsnips
 Freemans Farm, English
- Pumpkins
 French
- Puntarella
 Italian
- Purple sprouting broccoli
 English (short supply)
- Radish watermelon
 French
- Rainbow chard
 D & J Hayward, English
- Romanesco
 Windy Farm, English
- Salsify French
- Sandy carrots
 French
- Savoy cabbage
 English
- Tokyo turnips
 Italian
- Turnips (new season) French
- Verigated kale Molineux Farm, English
- Watercress
 Alre Farm Hampshire, English
- White beetroot
 French
- Fenland celery
 English

EST. Č 2005 COUNTY SUPPLIES HAND PICKED. HAND DELIVERED.



- Bergamot
 Italian
- Blackberries
 Dutch
- Blueberries
 Dutch & South African
- Buddha's hand
 Asian
- Comice pears
 J.G Piper Farm, English
- Conference pears J.G Piper Farm, English
- Cox apples
 English
- Discovery apples
 English
- Figs South American
- Green & white grapes
 South American
- Heritage tomatoes
 French & Spanish
- Kaki persimmon
 Italian & Spanish
- Kent mango Brazilian
- Leafy oranges
 Italian

- Nardicots
 South African
- Plums
 Spanish
- Quince
 Italian & Turkish
- Raspberries
 Spanish
- Rhubarb
 Dutch
- Royal gala apples
 English
- Russet apples
 Kent
- Strawberries
 Dutch
- Watermelon
 Brazilian
- Windsor apples
 English
- Winter tomatoes
 Italian
- Worcester apples
 English
- Yuzu Italian







THE BEST OF



- Baby mixed leaf
 Spanish
- Castelfranco
 Italian
- Cos lettuce
 Spanish
- Cucumbers
 Spanish
- Wild rocket
 Italian

- Rainbow radish
 French
- Red baby gem G's Farm, Spanish
- Tardivo
 Italian
- Treviso
 Italian



- Braeburn apples
 English
- Chantecler apples
 French
- Clementine with leaf
 French & Spanish
- Crones
 French

- Fresh cranberries
 American
- Monks beard
 Italian
- Pear passé crassane
 French
- Trompette mushrooms
 European



- Basil
 Italian
- Beans
 Italian
- Black figs
 French
- Charentais melon
 French

- Verbena Italian
- Vesuvius tomatoes
 Italian
- Wet walnuts





FROM THE SEA

- Fresh seaweed
 Cornwall & Scotland
- Rock samphire
- Salty fingers
- Sea beet
- Sea purslane

WILD MUSHROOM

- Cep French & Italian
- Chanterelle
- Italian autumn truffles
- Italian white truffles
- Scottish girolles

FORAGED

- Chestnuts
 French & Italian
- Juniper branches
- Meddlers
- Scots pine







Now the English salad season has drawn to a close, we're starting to receive broccoli, peppers, aubergines and cucumbers from Spain. These are joined by tomatoes sourced also from Spain and Morocco.

This month, please continue to be aware of the price of strawberries as we move to Belgium and Dutch supply. Already, we have seen a large jump in price. However, hopefully, prices should stabilise with the arrival of Egyptian and Moroccan varieties later this month.

NOVEMBER



Launching This Month!

Keep your eyes peeled for a new collection of interviews with our inspiring customers as we explore their commitment to using fresh, seasonal produce. We have a whole series in the pipeline and the first ones will be online later this month.

The Market Chef Highlights

Looking for inspiration on how to create tasty dishes for your seasonal menus? Working with one of our favourite chefs, Ryan Stafford, our Market Chef series celebrates how to cook with the best seasonal produce, using only the finest ingredients. Catch the highlights *here* or find the whole series – all 15 episodes of delicious menu ideas! – on our *County Supplies website*.



Customer Orders

Please be aware of our new telephone ordering options when calling the County Supplies mainline telephone number (020 7720 3160) and listen to the available options carefully.

And as we move closer to the festive season (there's only 8 more Mondays until the big day!) please don't forget to talk to our Sales team regarding any special ordering requirements or help in planning your Christmas menus.





PRODUCE SOURCED FROM THE BEST BRITISH AND EUROPEAN GROWERS

No matter the season, we've got the right produce for your kitchen. From exotic fruits and vegetables to the essentials, our consistent quality is what brings our clients back again and again. We source locally to keep food miles low and maintain the right temperature for our products to **preserve their flavour and delicate quality for longer**.



WE'D LOVE TO HEAR FROM YOU:

enquiries@countysupplies.com UK: 020 7720 3160 countysupplies.com

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2023 COUNTY SUPPLIES



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