FOODSERVICE SUPPLIER OF THE YEAR '22 & FINALIST '23





FRUIT AND VEGETABLE

MARKET REPORT

MARCH 2024



HAND PICKED. HAND DELIVERED.



MARCH 2024

Hello!

With the winter months drawing to a (welcome) close and with the first hints of Spring in the air, March arrives with an array of delicious seasonal produce.

From fresh greens, delicate mushrooms, wild garlic and the early arrival of British asparagus to the more exotic golden pineapples and golden kiwis, figs and quince, there's plenty of choice available to help liven up your March menus.

And with Mother's Day, St. Patrick's Day and Easter all falling within the month, what better time is there than now to get planning?

Happy March – and a very Happy Easter!



The County Supplies Team







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, Great British Menu's Ryan Stafford serves up two tasty dishes featuring this season's most sought-after new potato the Jersey Royal, and the tastiest green and purple kale from the Molyneux family farm in Lancashire.

Let's get cooking!

1. Forced Jersey Royals with Gold Top Crème Fraîche, Chives & Exmoor Caviar

A spring favourite of ours – the Jersey Royal. Available from March through to July, their distinctive nutty flavour makes them a true seasonal highlight. We're serving them up with crème fraîche, chives and a side dish of caviar (because we're worth it!).

2. Bubble & Squeak with Eggs, Kale and Onions

We're doing a twist on another British classic – bubble and squeak. With fresh poached eggs, crispy kale and toasted onions, it's the perfect all-day brunch!





For more seasonal recipe inspiration and top chef tips visit our website for a wide range of delicious menu ideas from our *Market Chef* series.



- THE BEST OF VEGETABLES
- Agria potatoes
 English
- Black cabbage
 Italian & Spanish
- Broccoli
 Spanish
- Cime di rapa
 Italian
- Courgette
 Spanish
- Curly kale
 English & Spanish
- Hispi cabbage
 Portuguese
- Jerusalem artichokes
 French
- Mixed Chantenay carrots
 Fresh Gro, English
- Monk's Beard Italian
- Orange Chantenay carrots
 Fresh Gro, English
- Pale aubergine
 Italian
- Parsnips
 English

- Pumpkin
 French
- Puntarella
 Italian
- Purple sprouting broccoli B&G Nurseries, English
- Radish watermelon
 French
- Rainbow chard

 Italian
- Romanesco
 French
- Salsify
 French
- Sandy carrots
 French
- Savoy cabbage
 French
- Tokyo turnips
 Italian
- Turnips
 French
- Watercress
 Alre Farm Hampshire, English





- Bergamot
 Italian
- Blackberries
 Dutch
- Blueberries
 South African
- Blood oranges
 Italian
- Braeburn apples
 English
- Conference pears J.G Piper Farm, English
- Figs Brazilian
- Fraise des bois
 French
- Gariguette strawberries French
- Golden kiwi
 Italian
- Golden pineapples
 Costa Rican
- Green & white grapes South African

- Heritage tomatoes
 French & Spanish
- Leafy oranges
 Italian
- Loquats
 Spanish
- Nardicots
 Moroccan
- Passé Crassane pears
 French
- Plums
 South African
- Quince Turkish
- Raspberries
 Moroccan
- Rhubarb (indoor)
 Yorkshire, English
- Royal gala apples
 English
- Strawberries
 Spanish
- Watermelon
 Brazilian









- Baby mixed leaf G's Farm, Spanish
- Castelfranco
 Italian
- Cos lettuce
 G's Farm, Spanish
- Cucumbers
 Spanish
- Italian rocket
 Italian

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



- Alfonso mango
 Indian
- Asparagus
 Wye Valley, English
- Flowers
 Nurtured in Norfolk, English
- Jersey Royal potatoes
 English
- Morel mushrooms
 Turkish
- Sea kale
 Westlands, English



- Chervil root French
- Comice pears
- Crapaudine beetroot
 French
- Parsley root
 French
- Purple kale
 English
- Seville oranges
- White beetroot
 French
- Winter truffles
- Variegated kale
 English





FROM THE SEA

- Alexander buds
- Fresh seaweed
 English & Scottish
- Salty fingers
- Sea beet
- Sea purslane

FORAGED

- Hay
- Juniper branches
- Scots pine
- Three-cornered garlic
- Wild garlic

WILD MUSHROOM

- Pied de Mouton
- Chanterelle
- Trompette

• Winter truffles French & Spanish

TRUFFLES









The first batch of English asparagus has arrived from our growers at Wye Valley Produce, near Ross-on-Wye in Herefordshire. If you'd like to place an order please contact our Sales team for assistance as availability is low until we hit peak season in May.

The price of watermelons remains high. We have, therefore, taken the decision to not stock them while we wait for the European deliveries to arrive in March. Again, please talk to our Sales team if you would like to discuss pricing.

MARCH



Customer Interview – Grazing

Our latest interview series showcases our customers and their commitment to using the finest fresh produce.

To celebrate the start of Spring, this month, we interview the Founder of Grazing, one of London's leading contract caterers, Sam Hurst. We talk about the importance of using seasonal produce, the challenge of catering for multiple dietary requirements and Grazing's ongoing commitment to ethical and environmental sustainability. Read the interview in full on our website here.



A-Z Seasonal Guide

Keep your eyes peeled for our new seasonal produce guide.

From avocados to zucchinis, you'll discover all the information you need to create delicious seasonal menus.

Your complete guide to all-year round seasonality - coming soon!





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:

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2024 COUNTY SUPPLIES



O INSTAGRAM





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