

## New lines galore at Fudge Kitchen



By MICHAEL LANE

Fudge Kitchen celebrated 30 years in the business last month with a raft of new product launches and the opening of a new production facility.

The Kent-based producer now offers chocolate-dipped fudge sticks in chocolate in four flavours: sea salted caramel dipped in dark chocolate, dark chocolate dipped in white chocolate, peanut butter in milk chocolate and chocolate chilli dipped in orange chocolate. Each 85g box (trade £2.50, RRP £5) contains four sticks of fudge.

Meanwhile it has also developed a gift set for its drinking fudge in classic chocolate, moreish mint and tangy orange flavours. Each set contains a mug, two sachets of drinking fudge and a ceramic spoon. Cases of six units (RRP £10 each)

have a trade price of £30 (excl. VAT).

The drinking fudge will also be launched in chocolate caramel, classic chocolate and tangy orange options for the foodservice trade at £9 per 1.2kg bottle. The RRP for 8oz and 12oz servings are £2.50 and £3.50 respectively.

Due to "snowballing demand" for its Gourmet Butter range, Fudge Kitchen has opened a standalone production facility in Aylesham. The firm invested £250,000 in the new premises, with the remaining funding granted by Kent County Council's Regional Growth Fund.

The facility will allow Fudge Kitchen to double its production but MD Sian Holt said that the product would continue to be hand-made and decorated in small batches.

[www.fudgekitchen.co.uk](http://www.fudgekitchen.co.uk)

## South coast specialities on the menu for Pink Cabbage

By MICHAEL LANE

A Sussex-based gourmet ready-meal producer is continuing its quest to revive forgotten local recipes with the launch of its Spring/Summer range.

Among the new additions to Pink Cabbage's line-up of frozen suppers and puddings are The Chiddingly Hotpot, a beef stew invented in Chiddingly village in 1917, Brighton Gingerbread and Eve's Pudding, made with Kent grown apples.

These local specials join one of the firm's best-sellers, the Sussex Smokie pie, which is made using locally smoked haddock and milk from Northiam Dairy.

Among the other new, albeit

less local, savoury additions are Lamb Pastitsio (a Greek inspired shoulder of British lamb with pasta) British pork & chorizo stew and Cannelloni Florentina. All of these "Freezer Feasts" are available in portions for one person (trade £3.03-£3.65 per unit), two (£5.75-£6.85) and four people (£10.35-£12.80). Puddings, which also include Jumbleberry Scrumble, come in large (£4.50 each) and small sizes (£2.50).

Pink Cabbage currently supplies independent stores, community shops, farm shops and delicatessens across Sussex, Surrey and Kent. It also offers an autumn-winter seasonal menu.

[www.pinkcabbage.co.uk](http://www.pinkcabbage.co.uk)



## CHEFS SELECTION

Top chefs tell CLARE HARGREAVES their deli essentials

### Tim Bouget

Chef-owner ODE-restaurant and café-ODE, Shaldon, Devon

[www.odetruefood.com](http://www.odetruefood.com)



### Clearspring organic Japanese sweet white miso

[www.clearspring.co.uk](http://www.clearspring.co.uk)

This short-aged Kyoto-style miso has a wonderful creamy richness and slightly salty sweetness, which I love. It brings back memories of Bali where



I used to work. It also has the advantage of being gluten-free. We use it in soups, and to make a ginger, honey and miso dressing that we use on our raw slaw. We also mix it with blue cheese to make our barbecue sauce – wonderful with lamb. The miso has a good shelf life, and a little goes a long way, so it seems good value for money. I buy packs of six 250g pouches from Tree of Life.

### Meridian light tahini

[www.meridianfoods.co.uk](http://www.meridianfoods.co.uk)

This creamy paste, made from organic hulled sesame seeds, is wonderfully healthy. We use it to make a Middle Eastern-style tahini sauce. We thin it down with water and lemon juice, and add cumin. We drizzle it on salads, on koftas, and on slow-roasted lamb that's been rubbed with spices. It's slightly citrusy, which cuts nicely through the richness of the lamb. Great with falafel too.



### Keltic Gold washed rind cheese

[www.whalesboroughcheese.co.uk](http://www.whalesboroughcheese.co.uk)

This pungent cheese, made on the north Cornish coast, is washed with local cider, which gives apple overtones to the cheese, and a distinctive edible orange rind that reminds me of Reblochon. I love its texture and strong taste. It's great melted too. We use it on the cheeseboard in our restaurant, served with walnut toast, and honeycomb & apple chutney. I buy it 500g at a time from Country Cheeses in Tavistock. It lasts well, but you need to keep it separate from other cheeses, as it's quite pungent.

### Montezuma's organic dark chocolate couverture (73% cocoa solids)

[www.montezumas.co.uk](http://www.montezumas.co.uk)



I love everything about Montezuma's – their story, their branding, the fact they are British. It's also important to me that the chocolate is organic. We use it in the café to make hot chocolate and people adore it. We also use it, in both the café and the restaurant, for tarts and other desserts like chocolate mousse, petits fours and truffles. The chocolate comes as buttons in 2kg packs.

### Deli Farm traditional coppa ham

[www.delifarmcharcuterie.co.uk](http://www.delifarmcharcuterie.co.uk)

This is made from shoulder of Cornish pork that's been slowly dry cured in a blend of salts and spices, coated in a pepper spice mix, then stuffed into a natural casing and slowly air dried. We buy it in a block of about 1.3kg and slice it ourselves. We use it crispy in the restaurant. In the café we warm it up and use it for our Eggs Benedict, a dish everybody raves about. The ham is nice and salty so we put less salt in our hollandaise. We also serve it on a cold platter with olives.



ODE-restaurant was last year nominated Sustainable Restaurant of the Year by the Sustainable Restaurant Association. This year café-ODE won the same title. [www.thesra.org](http://www.thesra.org)

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