

## Hawkshead brews up local beer jellies



By **PATRICK MCGUIGAN**

Cumbria-based Hawkshead Relish has developed a new range of beer- and cider-flavoured jellies with local breweries to specifically match different styles of cheese.

The Windemere Pale Ale jelly is designed to complement harder, full-flavoured cheeses, such as a mature cheddar or Lancashire.

Its jelly made with Cumbrian Legendary Ales' Loweswater Gold is best served with soft or blue cheeses while the cider jelly, made with Ancient Orchard cider from Cowmire Hall, is also good with soft cheeses, especially goats' cheese.

Each variety comes in trade cases of six 200g jars (RRP £2.95 each) for £12.60.

The preserve-maker said that the range was inspired by similar Italian products, known as gelatina di birra cometa.

"Ales with high levels of hops seem to work particularly well in jellies, giving them a really intense beery flavour," said co-owner Maria Whitehead. "We already supply a lot of cheese shops with our chutneys but we wanted to make something unique that went beyond quince jellies. We might look at making jellies with stout and perry next."

The firm has recently relaunched its damson & basil jelly, which was named Best Speciality Product Innovation at the IFE trade show in March.

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

## Honeybuns now totally gluten-free

Honeybuns Bakery has achieved its long-term goal of making its entire range of cakes and cookies gluten-free with the introduction of new flapjack recipes.

The Dorset-based firm has replaced the current versions of its plain and cranberry & pecan flapjacks with gluten-free oat-based versions.

Both varieties are made with farmhouse butter, rather than oils, and come individually wrapped in 75g packs, while the cranberry & pecan also comes in a mini 35g size.

Honeybuns said the recipe has altered very little, adding that the change was made possible by a new sustainable source of gluten-free

oats. All of its flapjacks are baked in small batches for 45 minutes, which the firm said gives them a softer, fudge-like consistency with caramelised edges.

The bakery is now planning to revive at least two more of its flapjack recipes that have been out of production, with a launch expected later this year. There were eight flapjacks in the firm's back catalogue including apple, pear & cinnamon and 'Get out of bed' banana.

The gluten-free flapjacks are available to the trade but cannot be purchased from the Honeybuns' website until later in the year.

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



## CHEFS SELECTION

Top chefs tell **CLARE HARGREAVES** their deli essentials

### Michael Wignall

Head chef at the two-Michelin-starred 'Michael Wignall at the Latymer' restaurant at Pennyhill Park Hotel, Surrey

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



### TRS Edible basil (tukmaria) seeds

[www.trs.co.uk](http://www.trs.co.uk) or [www.healthysupplies.co.uk](http://www.healthysupplies.co.uk)

Indians use basil seeds, which they call tukmaria seeds, in drinks and desserts, and one of our Indian chefs brought some back from India for me to try. Like poppy seeds, they have a mild flavour. Soak them in water for a few hours and they puff up and become gelatinous on the outside. I love their squeaky texture and eye-catching appearance. We use them in sweet and savoury dishes. For our hay-smoked Oxfordshire trout dish, we soak the seeds in a water-and-coriander solution, strain them, then dress with coriander-scented olive oil, which make the seeds look like green caviar.

### Suma crunchy Fairtrade organic peanut butter

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



We used to use SunPat but one day our wholesaler sent us this by mistake – a stroke of luck. The peanuts come from two organic agricultural projects in China involving 39 farmers. The nuts are cleaned and shelled by the producers, so there is one less link in the supply chain and more profits go to the farmers themselves. We use the peanut butter in our salted peanut ganache petit fours.

### Gallo Venere rice

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

Originally from China (where it was known as the Forbidden Rice, exclusively for the Emperor's table), this black whole-grain rice is now cultivated in the Po valley in Italy. It's perfect in a risotto with Hereford snails, which we serve with pigeon. We make a red wine vegetable nage then cook the rice in it. Unlike risotto rice, the Venere rice stays wonderfully nutty and while it's cooking smells like baked bread. We mix it with pearl barley and pop the snails on top just before serving.



### Alain Abel Tahitian vanilla

[www.tahiti-vanille.com](http://www.tahiti-vanille.com)



This vanilla is very different from run-of-the mill varieties. It's far more floral, and the pods are three times the size, brown and really sticky. Each vanilla flower has to be fertilised by hand. We buy it in 100g bags from Portland Shellfish. Some chefs don't like this vanilla as they say it's too perfume-y, but I don't see the point of a vanilla if you can't taste it. I make a dessert of Yorkshire rhubarb served with a sphere filled with a Tahitian vanilla crème anglaise.

### Valderrama Picudo extra virgin olive oil

[www.valderrama.es](http://www.valderrama.es) (available from [www.kingsfinefood.co.uk](http://www.kingsfinefood.co.uk))

I discovered this oil when its producers came to visit and we did a tasting. We loved their Picudo, made from Spain's Picudo olive. It's fruity and smooth and has low acidity. Valderrama extracts the oil at 19°C, a far lower temperature than other producers. The company has also reduced the time to just 45 minutes from tree to oil. These factors help preserve the antioxidants and aromas in the olives, and you don't get the burning in the back of the throat that you get with some other oils. We use the Picudo to make a sponge for our chocolate dessert; the oil is fruity and doesn't overpower things, so it's perfect.



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